



Slow Cooked Korean BBQ Pork Lettuce Wraps W/ Kimchee Cucumbers

PAIRS WONDERFULLY WITH A BOTTLE OF OUR PETITE SYRAH

The origins of this recipe go back at least 10 years and is my “GO-TO” versatile shredded pork recipe that you can use for almost any gathering.



One day, I really wanted to make pork for tacos but I had two issues. 1) I was never home and 2) pork in a slow cooker is usually gross and dry and taste like cardboard.

After working through several dry runs, literally, and making some adjustments to marinades and seasonings, it finally came together; the pork was not only juicy and fall apart tender but it was delicious and versatile. It serves a lot of people and freezes well in Ziploc Freezer Bags or Vacuum Sealed Bags

I’ve not only used this for tacos but it’s also great in a big bowl of ramen or as we’ve done here – as the base for Korean BBQ Pork Lettuce Wraps.

You will find that this is a great and easy dish to impress your friends – especially when paired with a bottle of Berghold Estate Petit Syrah. The toasted brown sugar and dark plum notes in the wine combine well with the sweet and spice notes of the sauce while being big and bold enough to cut through the rich fattiness of the pork.

Ginger Pork

- 1 Yellow Onion – sliced
- 1 (2 – 3 Inch) Piece of Ginger – Sliced
- 1 (4 – 5 Pound) Boneless Pork Butt
- 1 Cup Orange Juice
- 2 Tablespoons Soy Sauce
- 1 Tablespoon chopped garlic
- 3 teaspoons of salt
- 2 teaspoons of ground black pepper
- 2 Heads Butter Lettuce (You can also use iceberg but I like the look of Butter Lettuce)



- Radish – shaved or thinly sliced (For Garnish)
- Green Onion – thinly sliced (For Garnish)
- Kimchee Cucumbers (For Garnish) (Recipe to Follow)

Korean BBQ Sauce

- ¾ cup Brown Sugar
- 1 Cup Soy Sauce
- 1 Tablespoon Rice Wine Vinegar
- 2 Tablespoons Sambal Oelek (Asian Chili Paste)
- 2 teaspoons Sesame Oil
- 1 teaspoon black pepper
- 4 cloves of garlic – peeled & finely grated
- 1 Tablespoon cornstarch
- 1 Tablespoon Water

Kimchee Cucumbers

- ½ Cup Rice Wine Vinegar
- 2 Tablespoons Soy Sauce
- 2 teaspoons sugar
- 2 teaspoons ginger – peeled and finely grated
- 1 Tablespoon gochujang (Korean Chile Paste)
- 1 teaspoon toasted sesame oil
- 3 Large English Cucumbers
- 1 large white onion –outer skin and core removed, cut lengthwise in half
- 1 Tablespoon toasted sesame seeds

Kimchee Cucumbers (This can be made at least 1 hour or up to 1 day in advance)

- 1) Using either a sharp knife or mandolin, thinly slice the cucumbers and onions and place them in a large bowl. Mix The Onions until well combined. Fill Inside a Quart Sized Mason Jar – pressing down to pack completely.
- 2) In a bowl, place all remaining ingredients and whisk well until thoroughly combined. Pour The Marinade Over the Cucumbers in the mason jar and push down the cucumbers to see the marinade rise above the cucumbers.
- 3) Put the Lid over the jar and seal tightly, shake well until well mixed in the jar and place in the refrigerator for 1 hour or up to 1 day in advance – this can last for up to a week in your fridge.



Slow Cooked Korean Pork

- 1) Place the onions and sliced ginger in the bottom of a slow cooker. Place the pork shoulder (Fat & Skin side up)
- 2) In a small bowl, stir together the soy sauce, garlic, salt, pepper & orange juice; and pour the mixture over the pork. Cover the Slow Cooker and cook on low for 7-8 hours.
- 3) When the pork is fork tender and falling apart, remove to a serving plate or tray – let rest for 5 – 10 minutes. Shred up the pork with fork
- 4) While the pork is cooking, make the sauce by combining all the ingredients, except for the cornstarch & water, in a small sauce pan. Wisk everything together and bring to a boil. In a small board, stir together the cornstarch and water until it dissolves. Slowly pour the cornstarch mixture into the boiling sauce, while constantly whisking for one minute. Reduce heat to medium-low and allow to simmer for 4 – 6 minutes, until the sauce thickens. You can check thickness by coating the back of a spoon and running your finger through it – if the line holds, it's good to go.
- 5) When the sauce is ready. Pour it all over the shredded pork and mix well until well combined.
- 6) Adjust seasoning to taste – salt, sugar and acid until well balanced.
- 7) When your pork is well seasoned and ready to serve – take your Lettuce and Lay them on a platter (Account for 2 – 3, maybe 4, wraps per person). Top with a spoonful of pork, garnish with the kimchee cucumbers, radishes (I love watermelon and purple radishes but plain radishes are perfectly fine) and top with green onion.

Chef's Note If you have any left-over pork, add it to a soft or crunchy roll or hamburger bun, top it with some kimchee cucumbers and you have a great Round Two Sandwich for later that week.