

Gamjatang pork rib and potato hot pot

Total time **60 mins** 20 mins preparation time 40 mins cooking time

Nutritional facts (per portion):
2,805 kJ / 670 kcal

Fat: **41 g** Protein: **39 g**
Carbohydrates: **32 g**

INGREDIENTS

4 portion(s)

800 g	pork spare ribs
1 tbsp	salt
1	leek, green parts only
2	garlic cloves
1 tsp	ginger
3	bay leaves
2 tbsp	miso paste
1 litre	water
400 g	potatoes
1	leek
1	onion
150	mixed mushrooms (shimeji and enoki)
100 g	perilla leaves or chrysanthemum greens (shungiku)
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
2 tsp	Kikkoman Toasted Sesame Oil

PREPARATION

Step 1

800 g pork spare ribs - **1 tbsp** salt - **1** leek, green parts only - **3** bay leaves

Preparing the pork ribs:

Separate the pork spare ribs into individual ribs. Rub them with the salt and leave for 10 min. Rinse thoroughly under cold running water, then place them in another large pot with the bay leaves and green leek parts. Add enough water to cover the ribs. Bring to the boil and cook for about 10 min, skimming off any foam that rises to the surface. Drain and rinse under cold water to remove any remaining impurities.

Step 2

2 garlic cloves - **2 tsp** ginger - **2 tbsp** miso paste - **1 litre** water

Finely chop the garlic and ginger. Place the pork ribs, garlic, ginger and bay leaves from Step 1, and the miso paste and water in a large pot. Bring to the boil and simmer for 10 min.

Step 3

400 g potatoes - **1** leek - **1** onion - **150 g** mixed mushrooms (shimeji and enoki) - **100 g** perilla leaves or chrysanthemum greens (shungiku)

Preparing the vegetables:

Peel the potatoes, cut them into large chunks and soak in water. Thinly slice the white part of the leek diagonally. Wash the green part thoroughly and slice it more thinly than the white part. Cut the onion into quarters. Separate the mixed mushrooms into small clusters. Wash and roughly chop the perilla leaves or chrysanthemum greens.

Step 4

2 tbsp Kikkoman Naturally Brewed Soy Sauce **4**
tbsp Kikkoman Spicy Chili Sauce for Kimchi **2 tsp**
Kikkoman Toasted Sesame Oil

Add the potatoes, onion, mushrooms and white leek from Step 3 to the broth from Step 2. Stir in the Kikkoman Soy Sauce and Kikkoman Kimchi Chili Sauce. Simmer over a low heat for about 30 min, until the potatoes are tender. Add the perilla leaves or chrysanthemum greens and the sliced green leek from Step 3. Drizzle with the Kikkoman Sesame Oil and serve immediately.