

# KOREAN BO SSAM

Last Modified: 01/17/2016

PREP: 6 To 12 Hrs  
COOK: 6 To 7 Hrs  
OVEN: 350 & 500

F HARD

KOREAN

MAKES 15 To 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8 ~ 10	Pounds	Whole Pork Butt (Bone-In)	
OR			
8 ~ 10	Pounds	Whole Picnic Ham	
1	Cup	Granulated Sugar	
1	Cup	Kosher Salt	
PLUS			
1	Tbsp	Kosher Salt	
1/2	Cup	Dark Brown Sugar	Packed
1 +/-	Tbsp	Sherry Vinegar (Columela Reserva)	
<b>GINGER SCALLION SAUCE</b>			
2 1/2	Cups	Green Onions (Greens & Whites)	Thin Slice
1/2	Cup	Fresh Ginger (Peeled)	Fine Minced
1.4	Cup	Grapeseed Oil (Neutral Flavor)	
1 1/2	Tsp	Soy Sauce (Lee Kum Kee)	
1	Tsp	Sherry Vinegar (Columela Reserva)	Scant
1 +/-	Pinches	Kosher Salt	To Taste
<b>SSAM SAUCE</b>			
4	Tbsp	Ssamjang Bean & Chili Paste (Obok)	
2	Tbsp	Kokuchang Chili Paste (Sempio)	To Taste
1	Cup	Sherry Vinegar (Columela Reserva)	
1	Cup	Grapeseed Oil (Neutral Flavor)	
<b>BARBECUE SAUCE</b>			
4	Stalks	Green Onions (Greens & Whites)	Thin Sliced
4	Tbsp	Fresh Ginger (Peeled)	Fine Minced
1/2	Cup	Korean Chili Paste (Gochujang)	
10	Cloves	Garlic	Fine Minced
5	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Light Brown Sugar	
2	Tbsp	Honey	
4	Tsp	Sesame Oil (La Tourengelle)	
<b>CONDIMENTS</b>			
2	Cups	Rice	Uncooked
4	Heads	Bibb Lettuce Leaves (Wash & Dry Just Before Serving)	
2	16 Oz	Jars Kimchee (Tobagi Sliced Cabbage)	

# KOREAN BO SSAM

PREPARATION	
<b>FACTOID</b>	A delightful South Korean street food. Ate it until I couldn't walk in Seoul. This is a recipe for you to win the dinner party sweepstakes with, easy, delicious and fun to eat: Slow-roasted Pork Shoulder served on Lettuce, with Rice and a raft of great Condiments.
<b>FACTOID</b>	I also had this dish at the Momofuku Ssam Bar Restaurant in the East Village in New York City. We all went by limo from Philadelphia on an overnight trip to see the Lippazon Stallions. It cost the 16 of us about \$200 for the meal (Wine a bunch more).
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) 3 Medium Mixing Bowls</li> <li>2) Large Shallow Mixing Bowl</li> <li>3) Stainless Steel Roasting Pan</li> <li>4) Wire Rack</li> <li>5) Basting Bulb</li> </ol>
<b>PREP</b>	<b>DISH</b> 1) Remove the Skin from the Pork Butt, leaving behind as much fat as possible.
<b>PREP</b>	<b>GINGER SCALLION SAUCE</b> <ol style="list-style-type: none"> <li>1) Peel and mince the peeled Ginger and set it aside.</li> <li>2) Thinly slice the whole Green Onions and set them aside.</li> </ol>
<b>PREP</b>	<b>BARBECUE SAUCE</b> <ol style="list-style-type: none"> <li>1) Thinly slice 2 stalks of Green Onion and set them aside.</li> <li>2) Finely mince the peeled Ginger and add it on top of the Green Onions.</li> </ol>
<b>1</b>	<b>The Day Before:</b> Place the Pork Roast in a large, shallow mixing bowl. In a small mixing bowl, mix the Granulated Sugar and 1 cup of the Salt together add in enough Sherry Vinegar to form a thick paste, Rub the mixture all over the Roast. Seal it tightly with plastic wrap and place it in the refrigerator in the bowl for at least 6 hours, preferably overnight.
<b>NOTE</b>	To keep the house cooler in the summer months, cooking the Roast in a Crock Pot on low heat for 8 to 10 hours. Complete step #6 in the oven for that NECESSARY crisp crust. I normally double the Sauce recipes since all are fantastic & are usually gone before the Meat is.
<b>2</b>	<b>7 Hours Before:</b> Pre heat the oven to 300 degrees with a rack in the lower 1/3. Remove the Pork from the refrigerator and discard any juices. Place the Pork fat side up in a roasting pan and cook it for approximately 6 hours, or until it collapses, yielding easily to the tines of a fork and the bone has loosened. (After the first hour, baste it hourly with pan juices.) At this point, you may remove the Meat from the oven and allow it to rest for up to an hour.
<b>3</b>	Meanwhile, make the Ginger Scallion Sauce. In a medium mixing bowl, combine the Green Onions, Ginger, Soy Sauce, Vinegar and Oil, mix together thoroughly and taste, adding Salt if needed.
<b>4</b>	Meanwhile, make the Ssam Sauce. In a medium mixing bowl, combine the Ssamjang Paste with the Vinegar and Oil, and mix well. Stir in the Kokuchang Paste to taste.
<b>5</b>	Meanwhile, make the Barbecue Sauce. In a medium mixing bowl, combine the Green Onions, Ginger, Garlic, Chili Paste, Soy Sauce, Vinegar, Brown Sugar, Honey and Oil, and mix together thoroughly.
<b>6</b>	Prepare the Rice according to package directions. Remove the Bibb Lettuce Leaves, wash and pat dry with paper towels. Put the Kimchi and Sauces into serving bowls.

# KOREAN BO SSAM

<b>7</b>	When your accompaniments are prepared and you are ready to serve the food, remove the roast from the oven and turn the oven up to 500 degrees. In a small mixing bowl, stir together the remaining tablespoon of Salt with the Brown Sugar. Rub the mixture all over the cooked Pork patting it in with your paper towel wrapped hands. Place the roast back in the oven for approximately 10 to 15 minutes, or until a dark caramel crust has developed on the Meat.
<b>SERVE</b>	Serve hot, with the condiments on the side.
<b>ENJOY</b>	Wrap a small amount of Rice in a Lettuce Leaf. Tear some of the Meat off the roast and put it on top of the Rice, spoon over both Sauces to dampen. Add on top a bit of Kimchee and keep repeating until everything's gone.

