

Kimchi Soup

By David Tanis (given to us by Cynthia Bruce 1/8/21)

INGREDIENTS

- 1 pound fresh pork belly, cut in 1/2-inch pieces
- 4 garlic cloves, minced
- 1 tablespoon grated ginger
- 2 tablespoons soy sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon fish sauce
- 2 tablespoons unsalted butter
- 1 medium onion, chopped
- 2 cups kimchi, aged if possible, squeezed dry and chopped
- 3 tablespoons Korean red pepper paste (gochujang)
- 1 tablespoon Korean red pepper flakes (gochugaru)
- 1 cup kimchi juice
- 8 cups water (for a richer soup, use chicken, pork or beef broth)
- 8 ounces soft or silken tofu, cut in large cubes
- 8 scallions or Korean chives, chopped, for garnish

PREPARATION

1. Put pork belly in a bowl. Add garlic, ginger, soy sauce, sesame oil and fish sauce. Toss well to coat and let marinate for 10 minutes.

2. Set a heavy-bottomed soup pot over medium heat. Melt butter, then add pork belly mixture and let it cook gently for 5 minutes. Add onion and cook, stirring, until softened, about 5 minutes. Turn heat to medium high and add kimchi, gochujang and gochugaru. Let mixture simmer for 2 minutes.
3. Add kimchi juice and water (or broth, if using) and bring to a boil. Reduce heat to a brisk simmer and cook for 20 minutes. Taste broth and adjust seasoning.
4. Just before serving, add tofu and stir gently to combine. When tofu is heated through, ladle into bowls and garnish with scallions.