

Grilled Pork Lettuce Cups with Cola-Pickles

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	boneless country style pork ribs
6	tablespoons	gochujang (korean fermented red chile paste)
4	cloves	garlic
3/4	inch	fresh ginger root - peeled and sliced
3	tablespoons	mirin (japanese sweet rice wine)
1	tablespoon	soy sauce
2	teaspoons	sesame oil
16		butter lettuce cups (about 2 heads)
		pickles
1 1/2	cups	cola
1/2	cup	soy sauce
2	tablespoons	chili garlic sauce
1/2	cup	cider vinegar
2	tablespoons	lime juice
2		red onion - halved and sliced lengthwise

Pork: In a blender, combine red chile paste, garlic, ginger, mirin, soy sauce and sesame oil then puree. Place pork in resealable bag, add marinade, and refrigerate for at least 6 hours.

In a medium saucepan over high heat, combine cola, soy sauce and chili garlic sauce. Bring to a boil and cook, stirring occasionally and adjusting the heat to avoid boiling over, until reduced to 3/4 cup, about 10 to 15 minutes. Remove from heat and stir in vinegar and lime juice. Place onions in a medium bowl and stir in cola mixture. Set aside at room temperature for at least 2 hours, stirring occasionally. Put in refrigerator if pickling longer.

Prepare grill and lightly oil grate. Remove pork from marinade and grill to 145, 4-5 minutes per side. Remove from grill and let rest 3 minutes.

To serve, thinly slice pork, arrange on lettuce leaves, and top with loosely drained pickled onions.