

BULGOGI PORK 101: WHAT IT IS, RECIPES, FAQs AND TIPS ON HOW TO ENJOY

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May 29, 2021

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Spicy bulgogi pork will take BBQ pork to the next level with its sweet, savory, and spicy flavors that celebrate the essence of Korean food. This spicy lip smacking bulgogi pork recipe is so addictive and best of all super easy and fast to make.

There are few popular names for the Korean pork recipes and in case you were wondering, I'll provide each name along with its translations:

Remember in my **bulgogi chicken** recipe I explained that bulgogi means “fire meat.” 불 (bul) means fire, which refers to cooking over very high heat; and 고기 (gogi) means meat.

- 돼지불고기: dwaeji bulgogi
 - 돼지: dwaeji – means pork
 - 불고기: bulgogi – fire meat
- Therefore, dwaeji bulgogi means, “pork that is cooked over very hot heat.”
- 제육볶음: Jeyuk bokkeum
 - 제육: Jeyuk – means flesh (referring to pork flesh)
 - 볶음: bokkeum – means stir fry
- Therefore, jeyuk bokkeum means, “stir fried pork.”
- 고추장제육볶음 or 고추장 불고기: gochujang jeyuk bokkeum or gochujang bulgogi
 - 고추장: gochujang – Korean red chili pepper paste
- Given the translations above, put the words together and you get either, “stir-fried pork marinated with Korean red chili pepper paste,” or “pork marinated with Korean red chili pepper paste cooked over high heat.”

All three of these Korean names are essentially the same dish. However, depending on the restaurant or person, they can be called different names.

The Best Spicy Pork Bulgogi Recipe

Recipe by Ana Yokota Cuisine: Korean Difficulty: Easy

Servings

4

Prep time

35

minutes

Cooking time

20

minutes

Easy and delicious spicy bulgogi pork that can be ready in no time! Make for dinner on a weekday or impress your family and friends during your next get together.

Ingredients

- 1 1/2 lb (24 oz or 680 g) – pork butt or pork shoulder sliced into bite sized pieces
- 10 cloves (60 g) – garlic minced
- 2 tbsp (10.5 g) – ginger minced
- 1 1/2 tbsp (22.18 g) – sesame oil
- 3 tbsp (44.36 ml) – dark soy sauce
- 1/2 tbsp (8 ml) – fish sauce
- 2 tbsp (36 g) – gochugaru (ground Korean red chili pepper)
- 3 tbsp (116 g) – gochujang (Korean red chili pepper paste)
- 1/2 tbsp (6.25 g) – brown sugar (light or dark)
- 1 tbsp (21.25 g) – honey
- 1 tbsp (16 ml) – mirin (or rice wine)
- 1 medium (280 g) – onion thinly sliced
- 1 bunch (3-4 sprigs or 90 g) – green onions thinly sliced
- Optional Garnish: ground toasted sesame seeds

HOW TO MAKE SPICY BULGOGI PORK INSTRUCTIONS

- In a large bowl or large (gallon size) plastic food storage bag, place all the ingredients together and mix well until each piece of pork is well coated. Cover with a plastic wrap if using a large mixing bowl.

- Place the meat mixture in the refrigerator so that it can marinate for at least 30 minutes (or up to 24 hours). If you would like to freeze the marinated meat, this would be the best time to do so in a freezer safe plastic storage bag.
- Heat up the table top grill or cast iron skillet on high heat. (You can use a non-stick pan or stainless steel pan, too.)
- Place the meat on the grill and cook until the bulgogi pork is thoroughly cooked. For pork, you want the internal temperature to reach 145°F (62.77°C).
- Serve on a dish with optional toasted sesame seeds on top as a garnish
- Enjoy!

Notes

This is a recipe that tastes much better when you are able to marinate the meat for at least 30 minutes or best overnight. However, if you don't have time, I have tried this recipe without marination by slicing the meat thinly and it still turned out delicious.