K-BBQ Beans

Yield: 20 each 8 oz side dish servings

Ingredients:

- 8 lbs Reser's® Smokehouse BBQ Beans (71117.14172)
- ¼ cup Gochujang (Korean red chili paste)
- 2 Tbsp Ginger, peeled and finely grated
- 1 Tbsp Soy sauce
- 1 cup Brown sugar
- 1/3rd cup Water
- 3 lbs Pork belly, cut into 1 1/2-inch cubes

Directions:

1. Heat the oven to 350°F.
2. For the pork belly, whisk together the gochujang, ginger, soy, brown sugar, and water.
3. In a 2-inch ½ pan, coat the pork belly with the gochujang glaze. Cover the pan with foil and braise for 2 hours.
4. After 2 hours, remove the foil and continue cooking to glaze and brown the pork, 45-55 minutes.
5. Keep pork warm and remove ½ cup braising liquid, removing excess fat.
6. Heat the Reser's Smokehouse BBQ Beans in a medium-sized pot to heat through, add half of the pork and ½ cup of the braising liquid, and keep warm.
7. Keep the remaining pork warm until ready to serve.
8. Fill a gratin dish with 7 oz of the K-BBQ beans and garnish with 1 oz sliced gochujang glazed pork belly.

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