



Miso + Gochujang Braised Pork Roast

Recipe serves 7-8. I make this often for our family of 4. Leftovers are easily reinvented into different meals! See head notes in blog post for suggestions.

INGREDIENTS

4lb boneless pork shoulder (see head notes about choosing a pork roast)

3 leeks, white and light green parts only cut into 1" pieces, or substitute with celery stalks or onions

4 medium carrots, peeled and cut into 1" large pieces

3 cloves garlic, peeled and smashed

1 tbsp gochujang

2 tbsp white miso paste

300ml bottle of saké (Japanese rice wine), or can substitute dry white wine

1 tbsp honey

1 tbsp tamari (or light soy sauce if gluten intolerance is not an issue)

2 C chicken broth, homemade or quality store-bought low sodium

Water to top up braising liquid, as needed

Kosher salt & pepper to taste



METHOD

Place a large, heavy-bottom Dutch oven on the stove and heat it over medium-high heat. Meanwhile, season the entire pork *liberally* with salt. [**Note re: salt: always use your discretion on the amount of salt to use. People's taste for salt range widely, the salinity of different types of salts (kosher, table, sea salt, etc) range widely, and even kosher salt can vary significantly from brand to brand (Diamond Crystal brand being the least salty. Additionally, lessen the amount of salt if you are using salted versus unsalted broth in the recipe).** I use Diamond Crystal kosher salt and use about 1 tsp per each pound of pork roast, in other words 4 tsp of Diamond Crystal kosher salt for a 4-lb roast. This may seem like a lot, but imagine you are seasoning the entire thickness of the roast too, not just its surface. Not to mention, some of that seasoning is for the braising liquid. If using a different brand of kosher salt, I suggest using half as much or 2 tsp for 4lb pork roast as a starting point.

Add a little bit of high-heat oil and immediately put in pork shoulder, fat cap side down if there is a fat side. The fat will render into oil and continue to brown the pork on all sides. Add oil if pork roast is not fatty. Sear all sides including ends until nicely golden brown all over. Set it aside.

If there is a lot of oil rendered into the pot, use a pair of kitchen tongs holding some paper towels to mop up excess oil – only a few tablespoons of fat is needed for the next step. Add leeks, carrots and smashed garlic cloves in the oil. Season lightly with salt and pepper. Sauté until veggies start to soften, a few minutes. Add gochujang and miso paste, stirring to break them down a bit and to heat through to develop flavor. Deglaze pot with saké. Simmer for a minute to dissipate the alcohol. Once the sharp alcohol smell has diffused, stir in honey and tamari (or soy sauce). Return pork roast to Dutch oven. Add chicken broth, and top up water as needed such that liquid is 3/4 way up the sides of the roast. Bring to a boil. Cover and braise on the stove at a low simmer for about 1.5 hours or covered in a 325f oven for 2-2.5 hours, or whenever meat is tender. When roasting large pieces of meat like this, it's helpful to have a meat thermometer to take the guessing out of whether the meat is done or not. For pork roast, a thermometer stuck into the thickest part should read ~170f (it will cook further 10 degrees or so as it rests). This gets the roast to a tender stage but still firm enough to slice into ~3/4" thick pieces for serving - which is the way we like to enjoy it. Braise longer if you prefer it to be "fork tender" aka you can pull the meat apart with two forks, which is when the meat's internal temperature reaches ~180f (it will cook further 10 degrees or so as it rests). Once done, pull the roast out to rest on a cutting board,



tented lightly with foil, for 20 minutes or so to allow the juices to reabsorb into the meat. This ensures juicy pork roast every time.

While the pork rests, check the liquid in your pot whether you want to thicken it or not. I typically whisk 1-2 tbsp of arrowroot powder (you may use cornstarch as well) for a thicker sauce. Simmer on very low on the stovetop for a minute, turn off heat, and keep warm on residual heat until ready to serve. Enjoy!

p.s. Don't forget to check out the posts for using leftover braised pork that I linked above in the headnotes. Make this roast on Sunday and have weeknight dinners sorted too! xx