Kimchi Pot Roast

Make-ahead · Spicy · Serves 4–6

Ken's note: TBD

A chuck roast braised under chopped kimchi with soy, gochujang, and ginger. The kimchi is salty, so season lightly and taste at the end.

Ingredients

- 2–4 lb beef chuck roast
- Black pepper
- Neutral oil, for searing
- 1 large onion, sliced
- 4 garlic cloves, minced
- 1-inch piece fresh ginger, minced
- 1 jar (12–16 oz) kimchi with its juice, roughly chopped
- 2–3 carrots, sliced (optional)
- 2 potatoes, in chunks (optional)
- 2 Tbsp soy sauce
- 1 Tbsp gochujang, or more to taste
- 1–2 cups beef stock, enough to come halfway up the roast
- 1 Tbsp sesame oil

Method

1. Heat the oven to 300°F (or set a slow cooker to low). Pat the beef dry, season with pepper, and sear on all sides in a Dutch oven. Set aside.
2. Cook the onion, garlic, and ginger until fragrant. Deglaze with a splash of stock. Return the beef, scatter the carrots and potatoes around it, and top with all the kimchi and its juice. Stir the soy, gochujang, and stock together and pour over, adding stock so the liquid comes halfway up the meat.
3. Cover and cook 3–4 hours, until fork-tender. Stir in the sesame oil just before serving. Taste and salt at the end, only if needed. Serve with rice.