

Kimchi pork belly kabobs

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Kimchi pork belly kabobs

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Jennifer Jenner shows us how to step up our summer barbecue game with these pork belly kabobs.

- 1 cup prepared kimchi, plus extra to serve
- 1 tbsp coconut sugar
- 1 tbsp sesame oil
- 1 kg pork belly, skin removed
- 4-6 spring onions

Ingredients (serves 4)

Into a large bowl, squeeze liquid from 1 cup kimchi, reserve cabbage for the kabobs. Stir coconut sugar and sesame oil into kimchi liquid. Cut pork belly into 2 cm cubes, cut white and light green part of spring onions into 2 cm lengths. Add onions and pork to bowl with marinade, set aside for at least 30 minutes. Preheat griller to high and soak 12 small wooden skewers in water for 10 minutes. Thread pork belly, spring onions and reserved kimchi cabbage onto skewers, place on a baking pan with a raised edge. Cook kabobs under griller for 10-12 minutes, turning and basting with marinade a few times. Sprinkle with salt and serve with extra kimchi.

Recipe by: Jennifer Jenner, of allergy-friendly food blog [84thand3rd](#).

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