

Bo Ssäm - Ginger Scallion Sauce

My good friend Laura's brother, **Daniel Winer**, is a jack of all trades. He does so many things, and he does them all well. So when he suggested that I make this version of **Bo Ssäm - Ginger Scallion Sauce** 'cause it's crazy easy and tastes complex enough to claim you slaved over it for three days straight, I jumped.

Bo Ssäm

- 1 c sugar
- 1 c coarse salt
- 8 - 10 lb [bone-in pork shoulder](#)

Combine sugar and salt and rub mixture all over pork shoulder; cover and refrigerate overnight.

Rinse pork thoroughly and pat dry. Place in roasting pan or casserole that just fits and cook for 5 - 6 hours at 300 F, basting every hour.

Remove pork and let sit for 30 minutes, then cut or pull pork into whatever size pieces you prefer. Serve with (2 cups) [short-grain sushi rice](#), sauces and condiments. Serve wrap style in bib lettuce leaves. Serves 12. Serve with [Ssämjang](#), [Ginger Scallion Sauce](#), [Korean Coleslaw](#) and [Kimchi](#).

Ginger Scallion Sauce

- 2 bunches scallions, finely chopped
- 1/2 c finely minced ginger
- 1/4 c seasoned rice wine vinegar
- 2 T avocado oil
- 2 t soy sauce

Combine ingredients in a small bowl. Adjust amount of vinegar, oil and soy sauce to taste.

Ssämjang (Korean Dipping Sauce)

- 1/4 c fermented soybean paste ([doenjang](#))
- 1 - 2 t Korean hot pepper paste ([gochujang](#))
- 1 garlic clove, minced
- 1 scallion, chopped
- 1 t sugar or honey
- 2 t toasted sesame oil
- 1 t toasted sesame seeds

Combine ingredients in a small bowl. Cover and refrigerate for up to 1 week.