



For many of us, nachos were the first food we ever made for ourselves. Maybe you were a kid in search of a snack to eat while watching TV, or maybe you were out too late drinking with your friends and all the stores had already closed. All you needed was a handful of chips, a fistful of cheese, and a microwave. Sad, but passable.

I discovered the true potential of what nachos really could be while working my first office job out of college. My team were a bunch of food-and-drink-loving engineers, who would start debating lunch options as soon as they arrived at the office. A regular spot for us was a tavern called Souths on Church Street in TriBeCa (alas, no longer). The lunches we had there were my introduction to an American-style hwesik (a group gathering). We'd order a round of black and tan beers (half Guinness, half lager), maybe two, maybe a pitcher along with our lunches, and we'd waddle back to the office afterward, very full and a little buzzed, to work through the rest of the afternoon. But the crowning jewel of a lunch at Souths was their nachos, a plate so towering it became a tradition to welcome any new co-worker by ordering one for the table and seeing if they could pull their own weight.

I wanted to build my own legendary plate of nachos to honor the spirit of all those boozy work lunches, something impressively towering, stacked high to feed a crowd, and infused with punchy Korean flavors. The key to the construction of these nachos is to layer the bulgogi-style pork with copious amounts of cheese throughout the stacks of chips and briefly microwave them before topping it with heaps of sour cream, guacamole, and pickled jalapeños. While you can sub out any ingredients you might not have on hand, definitely don't skip the garlicky scallion cilantro gremolata.

**1. Make the scallion cilantro gremolata** In a small bowl, stir together the scallions, cilantro, olive oil, sesame seeds, garlic, lime zest, lime juice, gochugaru, salt, and pepper.

**2. Make the stir-fried kimchi** In a wok or skillet, heat 1½ teaspoons of oil over medium-high heat, and add the kimchi. Cook, stirring occasionally, until charred on the edges, about 10 minutes, adding the remaining 1½ teaspoons oil about halfway through when the pan feels dry. Remove the →

## LOADED DWAEJI BULGOGI NACHOS

### 돼지불고기 나초

Serves 4 to 6 as an appetizer

#### SCALLION CILANTRO GREMOLATA

- 4 scallions, minced
- ¼ cup loosely packed fresh cilantro leaves, chopped
- 1 tablespoon olive oil
- 1 tablespoon toasted sesame seeds
- 1½ teaspoons minced garlic
- Grated zest and juice of ¼ lime
- ¼ teaspoon gochugaru
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

#### STIR-FRIED KIMCHI

- 1 tablespoon neutral oil
- ¼ cup loosely packed kimchi, roughly chopped

#### BULGOGI GROUND PORK

- 2¼ teaspoons gochujang
- 1½ teaspoons doenjang
- 1½ teaspoons soy sauce
- ¼ teaspoon sesame oil
- ¼ teaspoon mirin
- ¼ teaspoon toasted sesame seeds
- ¼ teaspoon minced garlic
- ¼ pound ground pork
- 1 tablespoon neutral oil

#### ASSEMBLY

- 6 ounces tortilla chips (about ½ bag)
- 1 cup shredded mozzarella cheese
- ¼ cup crumbled queso fresco or ricotta salata
- ¼ cup sour cream
- 1 tablespoon sliced pickled jalapeños, homemade (page 66) or store-bought

## SOJU HIGHBALL

소주 하이볼

Makes 1 cocktail

Ice

1½ ounces soju, preferably  
Tokki Black or Tokki Gold

4 ounces club soda

Lemon peel, for garnish

*The highball is the perfect vehicle for enjoying your favorite artisanal soju, especially one that's higher-proof. Highballs may seem basic, but basic works when it's efficient and delicious at the same time. This cocktail is akin to a vodka soda, the daytime drink of choice for most of my hard-drinking American friends. It's clean and fizzy with just a tiny hit of lemon.*

Fill a collins glass with ice. Add the soju and club soda, and stir gently to combine. Squeeze the lemon peel lightly over the drink to express its oils, rub along the rim, and add to the drink.

### TOKKI SOJU

Tokki Soju Black Label is 80 proof (40% ABV) versus its White counterpart, which is 23% ABV. Brandon "Bran" Hill, master distiller of Tokki Soju, specifically developed Tokki Black for use in cocktails, which makes it a delicious base for the Soju Highball.

Tokki Soju Gold Label, which is aged in oak barrels like whiskey and comes in at a slightly more potent 46% ABV, makes for an even more interesting take to rival the popular Japanese whiskey highball.



## SPAM JEON MUSUBI

### 스팸전 무스비

Makes 8

8 Spam Jeon (page 85)

1 to 2 teaspoons vegetable oil

2 tablespoons unsalted butter

½ cup kimchi, roughly chopped  
into small pieces

#### MUSUBI

4 (8 × 8-inch) sheets gim  
(roasted seaweed)/nori,  
cut into 3-inch-wide strips

4 cups cooked white rice

4 teaspoons furikake

4 slices American cheese, halved

*You'll commonly see Spam musubi at Asian convenience stores or as a must-have item on Hawaiian menus—a slab of fried Spam atop a bed of pressed white rice tucked in a seaweed sheet sleeve. I've made this amped-up version for Yooeating pop-ups and summer picnics, and it now has a permanent home on the anju menu at Orion Bar. With the addition of layers of caramelized kimchi, furikake, and just-slightly-melted cheese, it's like a portable, handheld version of a very addictive kimchi fried rice.*

*If you don't have a musubi mold (which you can find easily at Asian grocery stores or online), you can just use the Spam can itself!*

1. Reheat the Spam jeon in a nonstick skillet over low heat with a little bit of oil, 1 to 2 minutes on each side. Remove from the heat but leave the jeon in the pan to keep warm.

2. In a small nonstick pan, melt 1 tablespoon of butter and add the kimchi. Cook, stirring once every minute or two. The moisture of the kimchi will cook off and the kimchi will begin to caramelize. After about 5 minutes, or when the pan feels dry, add the second tablespoon of butter. Cook until the kimchi has reduced in volume by half, is nicely browned and fragrant, and the edges are slightly charred, another 3 to 5 minutes. Remove from the heat and set aside.

3. **Build the musubi** Lay a strip of seaweed on your work surface or cutting board with one short end facing you. Position the musubi mold (or Spam can!) perpendicular to the strip and near its top edge, leaving a bit of space on the seaweed above. Layer ½ cup of rice into the mold, using the mold press or a spoon to spread and press evenly. Sprinkle ½ teaspoon furikake over the rice. Add a half slice of cheese, then about 1 teaspoon kimchi, and finally top with one Spam jeon. Press together with the mold press and remove from the mold (or if you're using the Spam can, invert gently onto the seaweed and shimmy the stack out). Carefully roll the musubi along the seaweed strip to wrap evenly, making sure the gim is folded around each edge. Dab a bit of water along the edge of the gim to seal it or use a kernel or two of rice. Repeat with the remaining ingredients to make 7 more musubi.

4. Cut the musubi in half to serve if desired.





## TITANIC 타이타닉

Fill a glass partway with beer and carefully float an empty soju glass in the liquid. Take turns pouring soju into the glass. Whoever sinks the glass has to drink the whole thing!



SEOUL TRAIN →

