
Kona Coffee Musubi Bombs

Total time: 2 hrs 3 min Yield: 24 pieces

Ingredients

2 cup raw rice (use rice cooker cup)
6 tsp Kona Coffee powder (divided)
1 tsp beef bouillon
2 cup water
1 lb very thinly sliced rib eye (sukiyaki type thin)
3/4 cup shoyu (divided)
1/2 cup brown sugar (divided)
1 tsp chogoshujang (Korean red pepper paste)
2 clove garlic (finely chopped)
1/2 inch nob ginger (finely chopped)
1 lb ground pork
1 tsp cornstarch
1 1/2 tsp salt (divided)
1/4 cup honey
1 Tbsp vinegar
2 Tbsp cooking oil (just enough to cover bottom of skillet)
seaweed strips (for garnish)
green onion

Prep Time: 1 hr 53 min Cooking Time: 10 min Total Time: 2 hrs 3 min

Instructions

To prepare the rice, measure rice then add directly in rice cooker, rinse twice with tap water, then drain. Add 1 teaspoonful instant Kona coffee, beef bouillon, water, and cook. After rice is completely cooked, remove to a larger bowl to cool.

To prepare the meat, mix 1/4 cup shoyu, 1/4 cup brown sugar, 1 teaspoonful instant Kona coffee powder, chogoshujang sauce, garlic, and ginger. Add meat and soak for at least 2 hours in refrigerator.

To prepare the pork mixture, place pork in a large bowl, with your clean bare hands massage pork for at least 5 to 8 minutes. It should turn a lighter color; this will hold the pork to the rice. Add the 2 teaspoons Kona coffee powder, 1 teaspoonful shoyu, cornstarch, a dash of salt, and mix.

To prepare the Kona coffee glaze topping, combine 1/4 cup shoyu, 2 teaspoons of instant Kona coffee powder, 1 teaspoonful salt, 1/4 cup brown sugar, 1/2 cup honey, and 1 tablespoonful vinegar, in a sauce pan and heat on medium until slightly thicken, about 15 minutes.

To make the bombs, measure a heaping tablespoonful of rice and shape into approximately 24 rice balls (moisten hands with water for easy handling). Measure a tablespoon of pork mixture in a ball then flatten as thin as possible. Wrap pork mixture around rice balls. Wrap a strip of marinated meat around pork/rice ball making sure it forms into a firm round ball.

Heat a skillet on medium heat with just enough cooking oil to cover bottom. Add rice balls and fry turning to heat on all sides, about 10 minutes. Cool on paper towel.

Drizzle Kona Coffee glaze over musubi and garnish with seaweed strips and chopped green onions.

Source:

Recipe By: Paula Mijo - 3rd Place Amateur Entrée Winner 2015 Kona Coffee Festival Recipe Contest