



Dwaejimakchanggui

Grilled Pork Intestine | 돼지막창구이



A legendary Korean regional specialty originating from Daegu and the Gyeongsang region (now beloved nationwide), featuring pork *makchang*—the prized rectum or final section of the pig's digestive tract. Yielding merely around 250g per pig, this rare cut is meticulously cleaned, often parboiled with aromatics, and grilled over charcoal grids or iron hot plates until golden and crackling crisp on the outside while delightfully chewy (*jjolgit*) and savory on the inside. It is traditionally paired with a customized fermented bean dipping sauce (*makjang*) packed with chopped scallions and fiery chilies

 **Prep: 25 mins (plus cleaning) | Cook: 15 mins |**  **Moderate |** 
Daegu Specialty & Iconic Anju |  **Crispy & Chewy**

Ingredients (2-3 servings)

- **Main Ingredients:** 400g pork *makchang* (cleaned, whole tubular form), 1/2 onion (sliced), 1 medium potato (sliced into rounds), 4–6 cloves garlic (sliced)
- **Cleaning & Pre-Boiling Broth:** 1 tbsp Korean soybean paste (*doenjang*), 1 thumb ginger (sliced), 2 tbsp cooking wine (*cheongju* / mirin), 1 tsp whole black peppercorns, 2 bay leaves (optional), 2 tbsp flour and 2 tbsp coarse salt (for scrubbing)
- **Daegu-Style Signature Makjang Dipping Sauce:** 3 tbsp *doenjang* (or smooth *ssamjang*), 1 tbsp roasted soybean powder (*konggaru*) or peanut butter, 1.5 tbsp lemon-lime soda (or water with a splash of honey/mirin), 1 tbsp minced garlic, 3 tbsp finely sliced green onions, 1–2 Cheongyang green chili peppers (finely minced), 1 tsp toasted sesame seeds, 1 tsp sesame oil

Allergy Information

- **Contains:** Pork, Soy (*Doenjang*, *Ssamjang*), Wheat (*Ssamjang*), Sesame, Peanuts (if using peanut powder/butter in dipping sauce)

Equipment

- Charcoal Wire Grill or Heavy Cast-Iron Grill Pan, Kitchen Tongs, Kitchen Shears, Large Pot (for parboiling), Dip Bowls

Cooking Instructions

1. **Cleaning the Makchang:** Scrub the pork *makchang* thoroughly with coarse salt and flour inside and out under cold running water to eliminate surface slime and odor. Rinse repeatedly until crystal clear.
2. **Parboiling with Aromatics:** Bring a pot of water to a rolling boil with 1 tbsp *doenjang*, ginger slices, whole peppercorns, and *cheongju*. Add the cleaned *makchang* and parboil for 10–15 minutes until firmed up and tenderized. Drain and pat dry with paper towels.

3. **Making Daegu Makjang:** In a dip bowl, whisk together *doenjang*, soybean powder (or peanut butter), minced garlic, sesame oil, and soda until smooth. Generously fold in chopped green onions and minced Cheongyang chilies.
4. **Initial Grilling (Whole):** Heat a grill pan or wire charcoal grate over medium heat. Grill the whole *makchang* tubes first for 6–8 minutes, rolling frequently until the outer skin turns golden-brown and excess rendered fat sizzles away. Arrange garlic, potato slices, and onions around the edges.
5. **Slicing into Rings & Final Searing:** Snip the *makchang* into 1–1.5 cm thick round rings using kitchen shears. Stir-grill the rings over medium heat for another 4–5 minutes until the cut edges turn deeply browned and crackling crisp. Dip generously into the prepared *makjang* sauce and enjoy piping hot.

Cooking & Pairing Tips

- **Grill Whole Before Slicing:** Grilling the *makchang* as whole tubes first locks in natural moisture and keeps the center chewy. Once browned on the outside, cutting them into round rings allows the cross-sections to crisp up rapidly.
- **The Magic of Daegu Makjang:** The secret to authentic Daegu makchang is dipping the crispy grilled ring into a sauce bowl that is nearly half sauce and half fresh green onions and minced chilies, providing a burst of freshness that balances the rich, savory pork.
- **A Prized, Scarce Cut:** Because only about 250g is harvested per pig, it is valued for its unique dense, bouncy collagen texture compared to regular pork belly or intestines.
- **Perfect Food & Beverage Pairing:** An iconic late-night drinking snack (*anju*). Pairs exceptionally well with chilled Korean soju, cold lager beer, or a bowl of spicy kimchi stew (*Kimchi-jjigae*) with rice.

Storage Instructions

- Best enjoyed piping hot straight off the grill. Leftovers can be stored in an airtight container in the refrigerator for up to 1–2 days and reheated in a hot skillet over medium heat until crispy again, or air-fried at 180°C for 4–5 minutes.

Nutrition Facts (Estimated)

- Total Content : Approx. 450g (2-3 servings total)
- Calories : 1,020 kcal total (approx. 226 kcal per 100g / 340 kcal per 1 serving)
 - Sodium : 890mg (45%)
 - Total Carbohydrate : 14g (5%)
 - Sugar : 4g (4%)
 - Total Fat : 86g (159%)
 - Trans Fat : 0g

- Saturated Fat : 30g (200%)
 - Cholesterol : 320mg (107%)
 - Protein : 54g (98%)
 - Calcium : 60mg (6%)
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Editor's Review

1. A Sensual Fusion of Crispy Char, Resilient Chew, and Nutty Savory Depth

The moment the golden, crisped exterior of well-grilled pork makchang yields between your teeth, an intensely rich and satisfying wave of nutty flavor floods the palate. The brilliant contrast between the uniquely resilient, chewy texture and the deeply savory depth delivers an endlessly satisfying and dynamic gastronomic experience.

2. Culinary Mastery Forged by Meticulous Scouring Science and High-Heat Searing

Pork makchang-gui stands as a masterclass in offal grilling, utilizing rigorous scouring with flour and coarse salt to eliminate gamey notes from this rare, prized cut before employing intense heat to achieve a crisp casing and a satisfying chew. Managing thermal intensity to lock in internal textures and safeguard peak flavor represents fundamental culinary science that achieves absolute textural harmony.

3. Heartwarming Solace Shared Around a Sizzling Griddle Rooted in Daegu Tradition

Originating from the bustling alleyways of Daegu and beloved nationwide, a sizzling plate of grilled pork makchang acts as a comforting remedy for daily weariness, filling the spirit with unpretentious warmth. Pairing a deeply satisfying, chewy morsel with a cool drink offers an authentic ritual of restoration, washing away exhaustion and granting an authentic sanctuary of peace.

