



Aeri's Kitchen

1st Mini Korean Cooking Story



비빔밥 (BiBimBap)

Main Ingredients:

- ¼ Cup Ground Beef
- ¼ Cup Korean Radish Side-Dish
- 2 Handfuls Bean Sprouts
- 1 Handful Gosari
- ¼ Cup Kimchi
- ⅓ Carrot
- ⅓ Zucchini
- ⅓ Cucumber
- ⅓ Onion
- 2~3 Leaves of Lettuce
- ½ Green Onion
- 1 Egg
- 1 Sheet Dried Seaweed
- 2 Bowls Cooked Rice

Beef Ingredients:

- ½ tsp Sugar
- ½ tsp Cooking Wine
- ½ tsp Soy Sauce
- ½ tsp Sesame Oil
- 1 Clove Minced Garlic
- 1 Pinch Salt
- 1 Pinch Black Pepper

Bean Sprout Ingredients:

- ½ tsp Sesame Oil
- 1 Pinch Salt

Gosari Ingredients:

- ¼ Onion
- 2 tsp Soy Sauce
- 1 tsp Sesame Oil
- ½ Tbsp Olive Oil
- ½ tsp Minced Garlic

Bibimbap Sauce Ingredients:

- 3 Tbsp Red Pepper Paste
- ¼ tsp Soy Sauce
- 1 tsp Vinegar
- 1 tsp Sugar
- ¾ tsp Sesame Seeds
- 1 tsp Sesame Oil
- ½ tsp Minced Garlic

Yield: 2 Servings

Directions:

1. In a bowl, mix all of the ingredients for the beef. Set it aside for 20 minutes.

2. Boil the bean sprouts and drain the water. Add the sesame oil and salt. Mix well.

3. Cut the gosari into 3 inch pieces. In a pan, add the ingredients for the gosari and fry for 10 minutes.

4. Julienne the carrot and zucchini to the same length. Cut the onion and green onion thinly.

5. Fry the green onion with a little bit of salt for 5 seconds. In the same way, fry the onion for 20 seconds, the zucchini for 1 minute, and the carrot for 30 seconds.

6. Fry the marinated beef until the beef is completely cooked.

7. Fry one flat egg with a pinch of salt. Slice it thinly.

8. Cut the kimchi into small pieces. Fry with a little bit of oil for 2 minutes. You can add a little bit of sugar if you want.

9. Cut 1 sheet of dried seaweed with scissors. Cut the leaves of lettuce thinly. Julienne the cucumber thinly.

10. Mix all of the ingredients for the sauce.

11. In a large bowl, place 1 cup of cooked rice, all of the vegetables, kimchi, egg, and dried seaweed. Put the beef in the center. Then, pour 2 or 3 spoons of sauce on top of the beef.

12. Mix all of the ingredients and eat.



샤시킥 (Beef Skewers)

Main Ingredients:

- 2 Cups Beef
- 5 Korean Crab Sticks
- Green Onions
- 4 Eggs
- ½ Cup Flour
- 30 Toothpicks

Beef Ingredients:

- 2 Tbsp Soy Sauce
- 3 Tbsp Sugar
- 1½ Tbsp Cooking Wine
- 1 Tbsp Minced Garlic
- 1 Tbsp Water
- ⅛ tsp Black Pepper
- ½ Tbsp Sesame Oil

Yield: 30 Beef Skewers

Directions:

1. Cut the beef into ½×½×3 inch pieces. In a bowl, mix all of the ingredients for the beef and stir until the sugar dissolves. Add 2 cups of beef into the sauce. Set it aside while you are preparing the other ingredients.
2. Cut the crab sticks in half and divide them into 3 groups. Cut the green onions to about the same length as the crab sticks.
3. In a heated pan, cook the marinated beef, until the beef is completely cooked.
4. Put the ingredients on the toothpicks in this order: green onion, crab stick, white part of the green onion, beef, green onion
5. Break the eggs into a bowl and mix them. Prepare ½ cup of flour in another bowl.
6. Cover with flour first and then cover with egg.
7. Fry on a lightly oiled pan until it becomes golden brown.



떡꼬치 (Sticky Rice Cake Skewers)

Main Ingredients:

- 20 Sticky Rice Cakes
- 10 Skewers
- Some Oil for Frying

Sauce Ingredients:

- 3 Tbsp Ketchup
- 2 Tbsp Red Pepper Paste
- 2 Tbsp Honey (or Corn Syrup)
- 1 Tbsp Sugar
- 1 Tbsp Soy Sauce
- 2 Tbsp Cooking Wine (Mirin)
- 1 Tbsp Onion Juice
- 1 Minced Garlic
- 1 Tbsp Sesame Oil
- 1 Tbsp Chopped Peanuts
- 1/8 tsp Black Pepper

Yield: 10 Sticky Rice Cake Skewers

Directions:

1. Cook the frozen rice cakes in boiling water for 1 minute. If it is not frozen, then boil for 30 seconds.
2. After that, drain the water, and rinse in cold water. Pull them apart.
3. Cut the rice cakes in half and put 4 or 5 rice cakes on a skewer.
4. Heat some oil in a pan and fry the rice cakes until they are golden brown.
5. While you are frying the rice cakes, make the sauce. Mix all of the ingredients in the sauce pan.
6. Heat the sauce on medium until it boils, stirring occasionally.
7. Coat the fried rice cakes with the sauce. You can use a brush or spoon.



참치 김치찌개 (Tuna Kimchi Soup)

Main Ingredients:

- 1½ Cups Kimchi
- 2 Cups Water
- 1 Cup Tuna (Tuna Packed in Oil)
- ½ Tofu
- ¼ Onion
- 1 Green Onion
- ½ Green Chilly Pepper
- ½ Red Chilly Pepper

Seasoning Ingredients:

- ⅛ Cup Kimchi Broth
- ½ to 1 Tbsp Red Pepper Powder
- 1 tsp Minced Garlic
- 1 tsp Salt

Yield: 3 Servings

Directions:

1. Cut the well fermented kimchi into 1 inch pieces. Cut the tofu and onion into ½ inch pieces. Cut 1 green onion and chilly peppers into 1 inch pieces. Prepare 1 cup of tuna.
2. In a pan, add the kimchi and 2 cups of water. Boil it on high.
3. Once the soup starts to boil, add the tuna and onion.
4. Then add the kimchi broth, red pepper powder, minced garlic, and salt. (Adjust the amount of salt depending on the saltiness of your kimchi.)
5. Cover the lid, and cook for 15 to 20 minutes, or until the kimchi is cooked.
6. After that, add the tofu, green onion, and chilly peppers. Cook for 5 more minutes and turn off the heat.



자장밥 (JaJangBap)

Main Ingredients:

- 1 Cup Beef or Pork
- 1 Cup Onion
- 1 Cup Potato
- ½ Cup Zucchini
- 2 Handfuls Cabbage

Meat Ingredients:

- 1 Tbsp Cooking Wine
- 1 Pinch Salt
- 1 Pinch Black Pepper

Sauce Ingredients:

- 4 Tbsp Black Bean Paste
- 1 Tbsp Oil
- ½ tsp Sugar
- 2 Cup Water
- 2 Tbsp Corn Starch

Yield: 2 Servings

Directions:

1. Cut the meat into half inch pieces. Add the cooking wine, salt, and black pepper. Mix well and set it aside.
2. Dice the potato, onion, and zucchini into half inch cubes. Slice the cabbage into half inch pieces.
3. To make the sauce, add 1 Tbsp of oil, the black bean paste, and ½ tsp of sugar. Fry it in a pan until it becomes soft.
4. Fry the meat until it is completely cooked. Fry the potato until it is half cooked, then add the onion and cabbage. When the onion is half cooked, add the zucchini. When everything is cooked, add the cooked meat.
5. Mix in the fried black bean paste.
6. In 2 cups of water, add 2 Tbsp of corn starch. Mix well. Pour it slowly into the pan.
7. Boil until it becomes thicker. Serve this on cooked rice or noodles.



미니 양념 치킨 (Mini Fried Chicken)

Chicken Ingredients:

- 1 Chicken Breast
- ½ Tbsp Cooking Wine
- 3 Pinches Salt
- 2 Pinches Black Pepper
- Some Oil for Frying

Batter Ingredients:

- 1 Tbsp Corn Starch for Coating
- 1 Egg White
- 4 Tbsp Corn Starch
- ½ Tbsp Water

Sauce Ingredients:

- 2 Tbsp Ketchup
- 2 Tbsp Honey or Corn Syrup
- 1 Tbsp Sugar
- 1 Tbsp Finely Chopped Onion
- 1 Tbsp Cooking Wine
- 1 tsp Red Pepper Paste
- 1 tsp Mayonnaise
- 1 tsp Sesame seeds
- ½ Tbsp Minced Garlic
- ½ Tbsp Olive Oil
- ½ tsp Sesame Oil
- 1 Pinch Black Pepper

Yield: 2 Servings

Directions:

1. Cut the chicken breast into half inch cubes. Add the ingredients for the chicken and set it aside for about 10 minutes.
2. Add 1 tbsp of corn starch to cover the chicken. That will help the batter stick better.
3. Mix all of the ingredients for the batter.
4. Put the chicken into the batter and mix.
5. Combine all of the ingredients for the sauce together.
6. Fry the chicken twice to make it more crispy.
7. Once the sauce starts to boil, cook 1 more minute on medium heat.
8. Add the fried chicken to the sauce, and mix it well.
9. Sprinkle 1 tsp of sesame seeds on top.



제육볶음 (Spicy Fried Pork)

Main Ingredients:

- 2½ Cups Pork (Shoulder or Loin)
- ½ Onion
- 2 Green Onions
- 1 Green Chilly Pepper
- 1 Red Chilly Pepper

Pork Ingredients:

- 1 Tbsp Cooking Wine
- ¼ tsp Salt
- ¼ tsp Black Pepper

Sauce Ingredients:

- 5 Tbsp Red Pepper Paste
- 1 Tbsp Red Pepper Powder
- 1 Tbsp Soy Sauce
- 1 Tbsp Minced Garlic
- ¼ Apple, or 4 Tbsp Apple Sauce
- 2 Tbsp Sugar
- ½ Tbsp Sesame Oil

Yield: 2-3 Servings

Directions:

1. Cut the pork thinly. Add the cooking wine, salt, and black pepper to the pork. Set it aside for at least 10 minutes.
2. Cut the Onion into half inch pieces. Cut the green onions and peppers into 1 inch pieces. Grind the apple in a mixer.
3. In a bowl, combine the pork, onion, and all of the ingredients for sauce.
4. Mix all of the ingredients together. Cover it with plastic wrap, and marinate it at least for 3 hours.
5. Pour the marinated pork in a slightly oiled pan. Fry it on medium-high until the meat is completely cooked.
6. Add the green onions and chilly peppers. Fry 1 or 2 more minutes, then turn off the heat.



오징어채 볶음 (Fried Seasoned Cuttlefish)

Ingredients:

- 3 Cups Seasoned Cuttlefish
- 2 Tbsp Oil
- 2 Tbsp Red Pepper Paste
- 2 Tbsp Corn Syrup
- 1 Tbsp Sugar
- 1 Tbsp Cooking Wine
- ½ Tbsp Soy Sauce
- ½ Tbsp Minced Garlic
- 1 Dash Ginger Powder
- 1 tsp Sesame Seeds

Yield: About 1 Quart

Directions:

1. Set the pan on medium heat. Add 2 Tbsp of oil.
2. Add the soy sauce, cooking wine, red pepper paste, corn syrup, sugar, minced garlic, and ginger powder. Mix everything together.
3. 1 minute later, add the seasoned cuttlefish.
4. Mix until the cuttlefish is completely covered with the sauce. Fry it for about 5 minutes.
5. When it's almost done, sprinkle 1 tsp of sesame seeds on top.



찹쌀떡 (Sticky Rice Cakes With Red Bean Paste)

Ingredients:

- 1 Cup Sweet Rice Flour
- ½ tsp Salt
- 3½ Tbsp Sugar
- 1 Cup Water
- ¾ Cup Red Bean Paste
- Some Corn Starch

Yield: 8 Rice Cakes

Directions:

1. In a bowl, add the sweet rice flour, sugar, and salt. Stir it.
2. Slowly, add 1 cup of water. Stir it until all of the ingredients are blended.
3. Cover it with plastic wrap. Cook this in the microwave for 3 minutes, take it out, and stir it again. After cooking in the microwave, stir the dough for at least 3 minutes.
4. Divide ¾ cup of red bean paste into 8 ping pong sized balls.
5. Sprinkle a little corn starch on a cutting board. Roll the dough into a 16 inch long loaf.
6. Cut the dough into 8 two inch pieces. Flatten a piece. Place the bean ball in the center. Wrap the ball with the rice dough. Roll it out smooth.
7. Cover with more corn starch.



떡볶이 (TteokBboKi)

Main Ingredients:

- 2 Cups Sticky Rice Cake Sticks (15 Cakes)
- 2 Fried Fish Cakes
- 2 or 3 Handfuls of Cabbage
- ½ Onion
- ½ Carrot
- 1 Green Onion

Broth Ingredients:

- 2½ Cups Water
- 6 Pieces Kelp (1×2 inch)
- 1 Pack of Dried Anchovies (Optional)

Sauce Ingredients:

- 3 Tbsp Red Pepper Paste
- 1 Tbsp Red Pepper Powder
- 2 Tbsp Corn Syrup
- ½ Tbsp Sugar
- 1 Tbsp Soy Sauce
- ½ Tbsp Minced Garlic
- Sesame Seeds to Garnish

Yield: 2 Servings

Directions:

1. Cut the onion and cabbage into quarter inch pieces. Cut the carrot diagonally. Cut the green onion into half inch pieces
2. Boil all of the ingredients for the broth together for about 10 minutes. Then, remove the kelp, fish cakes, and anchovies from the broth. Save the fish cakes for later.
3. In the broth, add all of the ingredients for the sauce. Cook for 5 minutes.
4. Cut the cooked fish cakes and the rice cakes into 2 inch pieces.
5. Add the rice cakes, carrot, onion, and cabbage into the broth. Cook it until the rice cakes become soft.
6. Add the fish cakes and cook for 1 more minute. Add the green onion and cook for another minute. Then turn off the heat.
7. Sprinkle some sesame seeds on top to serve.



탕수육 (TangSooYuk)

Main Ingredients:

- 1 Cup Beef (Pork or Chicken)
- ¼ Cup Onion
- ¼ Cup Cucumber
- ¼ Cup Carrot
- ½ Cup Fruit Cocktail

Meat Ingredients:

- 3 Pinches Salt
- 3 Pinches Black Pepper
- 1 tsp Cooking Wine

Batter Ingredients:

- 1 Cup Corn Starch
- ½ Cup Flour
- 1 Egg
- 1 Cup Water

Sauce Ingredients:

- 2½ Tbsp Corn Starch
- 2 Tbsp Soy Sauce
- 4 Tbsp Sugar
- 4 Tbsp Vinegar
- 1 Cup Water

Directions:

1. Cut the meat. Add the ingredients for the meat and set it aside for about 10 minutes.
2. Mix all of the ingredients for the batter.
3. After 10 minutes, fry the meat with the batter, until it becomes golden brown.
4. Cut the onion into half inch pieces. Slice the cucumber and carrot.
- 5, In a sauce pan, mix all of the ingredients for the sauce together. Boil until it becomes a little thicker.
6. Add the fruit cocktail, without the liquid.
7. Add the onion, cucumber, and carrot. Boil the sauce for about 5 minutes longer.
8. Pour the sauce on the top of the fried meat.

Yield: 2 Servings



천사채 샐러드 (Angel Noodle Salad)

Main Ingredients:

- 2 Cups Seaweed Jelly Noodles
- 1/8 Carrot
- 1/4 Onion
- 1/3 Cucumber

Seasoning Ingredients:

- 5 to 6 Tbsp Mayonnaise
- 1 Tbsp Vinegar
- 2 Tbsp Sugar
- 1/2 tsp Salt

Yield: About 1 Quart

Directions:

1. Cut the onion, carrot, and cucumber thinly.
2. In boiling water, cook the noodles for 15 seconds. Drain the water.
3. Right after draining the water, add the vinegar, sugar, and salt. Mix well and set them aside for 20 minutes.
4. Meanwhile, in cold water, add the chopped onions and 2 drops of vinegar. Set it aside for 10 minutes. After 10 minutes, drain the water. Remove the left over water with a paper towel.
5. After 20 minutes, drain the liquid from the noodles. Combine the noodles, all of the vegetables, and mayonnaise. Mix well.
6. Add 1 Tbsp of sugar. Depending on your taste, you can adjust the amount of the sugar.



김치 볶음밥 (Kimchi Fried Rice)

Ingredients:

- 1 Cup Kimchi
- 2 or 3 tsp Sugar
- ½ tsp Salt
- 2 Tbsp Kimchi Liquid
- ½ tsp Sesame Oil
- 2 Eggs
- Sesame Seeds to Garnish
- 2 Bowls of Cooked Rice

Yield: 2 Servings

Directions:

1. Cut 1 cup of kimchi to bite sized pieces. Add some oil in a pan and fry the kimchi.
2. Add 2 or 3 tsp of sugar depending on taste. Fry for about 5 minutes.
3. Add 2 bowls of rice, fry, and add the salt.
4. Add 2 Tbsp of kimchi liquid and fry 10 more minutes.
5. When the rice gets enough kimchi flavor, add the sesame oil. Then fry 2 more minutes.
6. Fry eggs separately, adding salt to taste.
7. Place the fried eggs on a plate, and put the rice on top of the eggs.



김밥 (KimBap)

Main Ingredients:

- 10 Sheets Dried Seaweed
- 5 Crab Sticks
- 10 Pieces Ham
- 1 Seedless Cucumber
- 10 Pieces Pickled Radish (DanMuJi)
- 5 Eggs
- 7 or 8 Bowls of Cooked Rice

Rice Ingredients:

- 1 tsp Salt
- 1½ Tbsp Sesame Oil
- 1½ Tbsp Olive Oil
- ½ Tbsp Sesame Seeds

Yield: 10 Rolls

Directions:

1. Cut the cucumber, pickled radish, ham, and crab sticks to the same length and size.
2. Sprinkle 1½ tsp of sea salt on the cucumber. After 5 minutes, rinse it once, wiping the water off with a towel.
3. Mix 5 eggs and 5 pinches of salt. Fry it as a flat egg. Cut the egg into half inch pieces.
4. In a large bowl, gently mix the cooked rice, two oils, salt, and sesame seeds.
5. Spread some rice on $\frac{2}{3}$ of the seaweed sheet. Place the pickled radish, crab stick, cucumber, ham, and egg on top of the rice.
6. Roll the seaweed sheet tightly. Put some rice on the end of the seaweed sheet to help seal it shut. Roll the kimbap with the bamboo mat. Squeeze it hard.
7. Put some sesame oil on the surface of the kimbap. Cut the kimbap into half inch pieces.



어묵국 (Fried Fish Cake Soup)

Ingredients:

- 5 Pieces Square Fried Fish Cake
- 5 Bamboo Skewer Sticks
- 1 Cup Korean Radish
- 6 (1×2 inch) Kelp
- 2 Green Onions
- 1 Hot Red Pepper (Optional)
- 6 Cups Water
- 2 Tbsp Soup Soy Sauce
- 1/8 tsp Sea Salt

Yield: 2 Servings

Directions:

1. Cut the radish into about 1½×2×½ inch pieces. Cut one green onion into 2 inch pieces and the other one into ½ inch pieces. Cut the hot pepper thinly.
2. Fold the square fried fish cake twice. Put the fried fish cake on the skewer stick as in the picture. (Check aeriskitchen.com)
3. In a big pan, add 6 cups of water, the radish, kelp, 2 inch length green onions, and 2 or 3 pieces of hot peppers.
4. Once it starts to boil, cook for 5 minutes on high. Then discard the kelp and green onions.
5. Add the skewered fried fish cakes in the pan. Add the soy sauce and sea salt. Reduce the heat to medium-high, and cook for 10 more minutes.
6. Add the 1/2 inch pieces of green onion. Cook for 2 minutes, and turn off the heat.



두부 된장찌개 (Tofu Soy Bean Paste Soup)

Main Ingredients:

- ¼ Cup Beef
- 2 Dried Shiitake Mushrooms
- ⅓ Cup Potato
- ⅓ Cup Zucchini
- ⅓ Cup Onion
- ½ Tofu
- 1 Green Onion
- 1 Hot Green Pepper
- ½ Hot Red Pepper

Broth Ingredients:

- 3 Cups Water
- 1 pack of Dried Anchovies (6 Dried anchovies), 6 Pieces Kelp (1×2 inch)

Beef & Mushrooms Ingredients:

- 1 Tbsp Soup Soy Sauce, ½ Tbsp Minced Garlic, 1 tsp Sugar, 1 tsp Sesame Oil, 1 Pinch Black Pepper

Seasoning Ingredients:

- 2 Tbsp Soybean Paste
- 1 Tbsp Red Pepper Paste
- ½ Tbsp Red Pepper Powder

Yield: 2 Servings

Directions:

1. Boil all of the broth ingredients. Boil for 5 minutes after it starts to boil. Then discard the kelp and anchovies.
2. Cut 2 soaked shiitake mushrooms in ½ inch cubes. Combine all of the beef and mushroom ingredients. Mix, and set it aside.
3. Cut the potato, zucchini, onion, both hot peppers, and tofu into ½ inch pieces. Slice the green onion into 1 inch pieces.
4. Fry the mushrooms and beef in a pan until the beef is cooked.
5. Pour the broth in a pan. Add the potato and cook for 5 minutes on high. Add the onion and zucchini. Cook it until the potato is done. Occasionally remove the foam that forms on the surface of the soup.
6. Add the seasoning ingredients. Mix to dissolve the paste. Cook 5 more minutes. Then add the green onion, tofu, and hot peppers. Cook for 2 more minutes.



카레 라이스 (Curry Rice)

Main Ingredients:

- ½ Cup Chicken Breast
- 3 Tbsp Peas
- 1 Potato (1 Cup)
- 1 Onion (1 Cup)
- ½ Carrot (½ Cup)
- 2 Cups Water

Curry Paste Ingredients:

- 5 or 6 Tbsp Korean Curry Powder
- 1 Tbsp Water

Yield:2 Servings

Directions:

1. Cut the potato, onion, carrot, and the chicken into half inch cubes.
2. Fry each vegetables separately with 1 or 2 pinches of salt, until they are almost cooked. Fry the chicken with a little bit of salt and black pepper, until the chicken is completely cooked.
3. In a large pan, add all of the fried vegetables, meat, and 2 cups of water. Boil it on high. Once it starts boil, add 3 the peas, and cook about 5 to 10 minutes, until the potato is completely cooked.
4. In a small bowl, combine the ingredients for the curry paste. Pour the curry sauce in the pan, and reduce the temperature to medium.
5. Cook it about for 5 more minutes and turn off the heat.
6. Serve the curry on top of cooked rice.



경단 (Sweet Rice Cakes with Cake Crumb)

Ingredients:

- 1 Cup Sweet Rice Flour
- 1 Cup Water
- 2 Tbsp Sugar (Optional)
- ½ tsp Salt
- ⅓ Cup Walnuts
- ½ Yellow Cake (13×9 Inch Pan)
- ⅓ Cup Honey

Yield: About 15 Cakes

Directions:

1. In a mixing bowl, mix the sweet rice flour, salt, and sugar. Add 1 cup of water, and stir it well. Cover it with plastic wrap.
2. Cook it in the microwave for 3 to 6 minutes. According to the power of your microwave, it will take longer or shorter. It took 3 minutes for me with full power.
3. Meanwhile, crush the walnuts into quarter inch pieces.
4. After 3 to 6 minutes, knead the dough with a fork for at least 5 minutes.
5. Bake 1 yellow cake mix. You will need half of the cake. Remove the brown parts of the cake with a knife. Make cake crumbs with your fingers.
6. Add the chopped walnuts to the dough. Stir it gently. Take a small ball of sticky rice dough, and round it. Roll the rice cake ball on the honey. Then roll it in the cake crumbs.



미트볼 (MeatBalls)

Ingredients:

- 2 Cups (14 oz) Ground Beef
- 2 Tbsp Minced Garlic
- ½ tsp Salt
- 1 tsp Cooking Wine
- ½ tsp Soy Sauce
- ¼ tsp Black Pepper
- ¼ Cup Flour
- ½ Cup Korean Bread Crumbs
- 1 Egg

Yield: About 25 Meatballs

Directions:

1. In a bowl, combine the beef and all of the ingredients for the beef. Mix well and set it aside for 10 minutes.
2. Take a spoon of beef, and make a small ball.
3. On a plate, prepare the flour. Prepare ½ cup of bread crumbs and 1 mixed egg.
4. Cover the meat balls with the flour, and then cover the meat balls with the mixed egg. Finally, cover them with bread crumbs.
5. Deep fry the meat balls until they become golden brown.



잡채 (JapChae)

Main Ingredients:

- 1 Handful (4.6 oz) Cellophane Noodles
- 1 Cup Beef
- 1/3 Carrot
- 1/2 Onion
- 3 oz Spinach
- 3 Dried Shiitake Mushrooms
- 1/3 Sweet Pepper (Optional)
- 2 Eggs (Optional)
- Olive Oil
- Salt & Black Pepper

Beef Ingredients:

- 1/2 Tbsp Soy Sauce
- 1/2 Tbsp Cooking Wine
- 1 tsp Minced Garlic
- 1 1/2 tsp Sugar
- A pinch of Black Pepper

Mushroom Ingredients:

- 1 1/2 tsp Soy Sauce
- 1/2 tsp Sugar
- 1/4 tsp Minced garlic

Spinach Ingredients:

- 1 tsp Soy Sauce
- 1/2 tsp Sugar

Noodles Ingredients:

- 2 Tbsp Soy Sauce
- 1/2 Tbsp Sugar
- 2 Tbsp Olive Oil

Seasoning Ingredients:

- 1 1/2 Tbsp Soy Sauce
- 2 Tbsp Sesame Oil
- 1 Tbsp Sugar
- 1 tsp Sesame Seeds
- 1/8 tsp Black Pepper

Yield: About 4 Servings

Directions:

1. Cut the beef thinly and add all the ingredients for the beef. Set it aside for at least 30 minutes.
2. Soak shiitake mushrooms in the water for 3 hours. Squeeze out the water. Remove the stems and then slice the mushrooms thinly. In a bowl, mix all the ingredients for the mushrooms. Set it aside.
3. Add spinach in boiling water with some salt to keep the color green. Boil for about 30 seconds, and then rinse in cold water. Squeeze out the water.
4. Mix the boiled spinach, 1 tsp of soy sauce, and ½ tsp of sugar. Set it aside.
5. Cut the onion thinly. Julienne the carrot thinly. Slice the sweet pepper thinly.
6. In a lightly oiled pan, fry the onion for 20 seconds on high. Add a little bit of salt.
7. Fry the sweet pepper and carrot for 10 seconds with a little salt.
8. Separate the egg yolks and egg whites, and add 1 pinch of salt for each one. Fry it. Then, slice them thinly.
9. Fry the marinated mushrooms and beef until they are completely cooked.
10. In boiling water, add the noodles and boil for 11 minutes. Drain the water.
11. In a nonstick pan, add the noodles and the other ingredients for the noodles. Fry for 2 minutes until the noodles are evenly colored by the soy sauce. Cool the noodles.
12. In a large bowl, mix all of the noodles, vegetables, and meat.
13. Add the ingredients for the seasoning. Mix all of the ingredients well.
14. For better color and taste, add the fried eggs at the end. Stir gently.



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