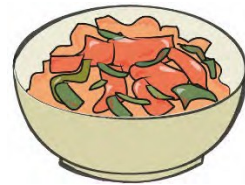


South Korea Recipes

Kimchee

Ingredients:

6 pounds Napa cabbage
1 large daikon radish
5 carrots
1 green pepper
1 leek
4 garlic cloves
 $\frac{3}{4}$ tablespoon dried, ground ajeppu pepper
1 $\frac{1}{2}$ tablespoons freshly grated ginger
1 tablespoon sugar
1 tablespoon soy sauce
Water

**Ingredients:**

Core the cabbage and chop the cabbage into 1 to 1 $\frac{1}{2}$ " pieces and julienne the daikon radish. Place in large mixing bowl. Dissolve 4-5 tablespoons of sea salt into about 10 cups of water. Pour over cabbage and daikon, then press down with plate that barely fits inside container so that brine rises above mixture.

Let this rest for about 8-12 hours. In the meantime, julienne 5 carrots and 1 green pepper, and thinly slice 2 leeks, including the green parts. To make the paste, puree garlic, pepper, ginger, sugar, soy sauce and $\frac{1}{4}$ cup water in a food processor.

Once the cabbage/daikon mixture rests in brine for 8-12 hours, drain all the brine off into a separate container. Squeeze all the brine out of the mixture and add the additional veggies. Pour the paste on top of the mixture and thoroughly work it in. Tightly pack into glass jars and cover.

Hotteok (Sweet Korean Pancakes)

Ingredients:

1 cup all-purpose flour
1 cup sweet rice flour
 $\frac{3}{4}$ teaspoon salt
1 teaspoon instant dry yeast
 $\frac{3}{4}$ cup water + 2 or 3 tablespoons more
1 teaspoon sugar
Vegetable oil for frying
 $\frac{1}{2}$ cup unbleached sugar (brown sugar is also good)
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ cup chopped walnuts

Directions:

Add 1 teaspoon sugar to $\frac{3}{4}$ cup hot water and stir to dissolve. Add 1 teaspoon dry yeast to sugar water. Let stand for 10 minutes.

Measure and mix all dry ingredients. When the yeast mixture is bubbly, combine it with the flour mixture. Dough should be fully wet and sticky. You may need to add more water.

Let dough sit for 3 hours at room temperature. Dough should double in size when ready. Prepare sugar stuffing by mixing sugar, cinnamon, and finely chopped walnuts.

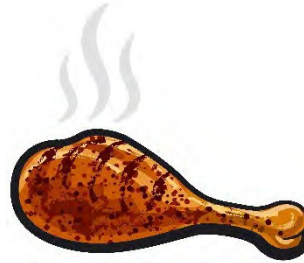
When dough is ready, heat about 3 tablespoons or more of oil in a pan over medium heat. Pour 1 teaspoon oil in your hand and rub both your hands together. Take about a golf-size amount of dough in your hand and spread it out with your hands until it's a little bigger than your palm. Add 1-2 teaspoons of the sugar mix into the center of the dough and close the hotteok, making it into a little round parcel.

Add hotteok parcel into the pan by flipping the hand to drop the pancake onto the pan, with the smooth side facing upwards. Oil a wide spatula and press the hotteok, slowly flattening it until the diameter becomes about 4" wide. Fry the pancake in oil for 3-4 min until edges start to brown. Serve warm.

Spicy Korean Fried Chicken

Ingredients:

3 pounds chicken, cut into pieces
1 teaspoon salt
1 teaspoon ground black pepper
½ cup potato starch powder
¼ cup all-purpose flour
¼ cup sweet rice flour
1 egg
1 teaspoon baking soda
6-7 cups canola or vegetable oil, plus 1 tablespoon
4 cloves minced garlic
⅓ cup ketchup
¼ cup hot pepper paste
⅓ cup rice syrup
1 tablespoon apple vinegar



Directions:

Rinse chunks of chicken in cold water. Drain and place in large bowl. Add salt, ground black pepper, cup potato starch powder, flour, rice flour, baking soda, and egg. Mix well by hand and completely coat the chicken.

Pour canola oil in a wok or frying pan and heat it up. After it's heated for about 7-8 minutes, fry the chicken chunks for 10 minutes over high heat.

Take them out of the oil and shake them off in a strainer. Let them sit for a few minutes. Fry them again for another 10 minutes until all pieces are golden brown and crunchy on the outside.

While the chicken is frying, make the sauce. Place tablespoon canola oil and minced garlic into a heated pan. Add ketchup, rice syrup, hot pepper paste, apple vinegar and simmer the mixture for about 7 minutes over low heat.

Put the freshly fried chicken into the sauce and gently mix it up with a wooden spoon. Sprinkle some roasted sesame seeds over top and serve hot or warm.

Korean Egg Bread

Ingredients:

¾ cup whole milk
2 tablespoons white vinegar
1 cup all-purpose flour
½ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 to 4 tablespoons sugar
2 tablespoons melted butter
7 eggs
Optional toppings: sea salt, grated cheese, herbs



Directions:

Preheat oven over 400° F and grease muffin pan with non-stick spray. In a mixing bowl, combine milk and vinegar and set aside.

In another mixing bowl, whisk flour and next 4 ingredients together; add melted butter, 1 egg and milk mixture. Whisk until you don't see any lumps.

Spoon out about 2 tablespoons into each greased muffin section. Crack 1 egg into each muffin section on top of batter and top egg with a bit more batter, about 1 tablespoon.

Sprinkle with some salt and top with any topping you desire.

Bake in preheated oven for 20 to 25 minutes or until muffins are golden brown and fluffy.

Bibimbap

Ingredients:

- 1 Korean cucumber, cut into matchsticks
- ¼ cup gochujang (Korean hot pepper paste), plus 2 teaspoons
- 1 bunch fresh spinach, cut in thin strips
- 1 tablespoon soy sauce
- 2 teaspoons olive oil, divided
- 2 carrots, cut into matchsticks
- 1 clove garlic, minced
- 1 pinch red pepper flakes
- 1 pound thinly-sliced beef top round steak
- 4 large eggs
- 4 cups cooked white rice
- 4 teaspoons toasted sesame oil, divided
- 1 teaspoon sesame seeds
- 2 teaspoons



Directions:

Stir cucumber pieces with ¼ cup gochujang paste in a bowl. Set aside. Bring about 2 cups water to boil in a large nonstick skillet and stir in spinach; cook until spinach is bright green and wilted, 2 to 3 minutes. Drain spinach and squeeze out as much liquid as possible; set spinach aside in a bowl and stir soy sauce into spinach.

Heat 1 teaspoon olive oil in a large nonstick skillet and cook carrots until softened, about 3 minutes; stir in garlic and cook just until fragrant, about 1 more minute. Stir in cucumber pieces with gochujang paste; sprinkle with red pepper flakes and set the mixture aside in a bowl.

Brown beef in a clean nonstick skillet over medium heat, about 5 minutes per side, and set aside. In a separate nonstick skillet, heat 1 more tablespoon olive oil over medium-low heat and fry the eggs just on one side until yolks are runny but whites are firm, 2 to 4 minutes each.

To assemble the dish, divide the cooked rice into 4 large serving bowls; top with spinach mixture, a few pieces of beef, and cucumber mixture. Place 1 egg atop each serving. Drizzle each bowl with 1 teaspoon sesame oil, sesame seeds, and gochujang paste if desired.