

# Cooking Korean Food with Maangchi Book 3

53 more  
Korean recipes  
from YouTube  
to your kitchen

LA galbi  
Sweet flower  
pancakes  
Easy kimchi  
Steamed pork  
buns  
...and more



# Cooking Korean Food with Maangchi book 3





# Introduction

Hi everybody! Welcome to my third cookbook!

It's been two years since my last one, *Cooking Korean Food With Maangchi Book 2*. I know some of you have been waiting forever for this book, but it's been a busy two years!

Since that time I've seen more and more people around the world trying to cook Korean food, which is awesome. The interest in my videos and recipes has greatly increased since I started my YouTube channel and website.

This book contains all my recipes since my last book, and everything I've uploaded to YouTube since then. You should be able to pick it up and start cooking right away.

It's designed to fit into your pocket when you go to the grocery store, with photos of Korean ingredients to make your shopping easier. Compare the photos in the book to the stuff on the shelf and you'll buy exactly what you need, even if you don't read Korean.

Like my other cookbooks, this one focuses on recipes and cooking; there are no stories in here about my own life and my relationship to this food. If you're interested in reading my personal stories about each recipe, please visit my website at [www.maangchi.com](http://www.maangchi.com).

The goal of this book is to show you how to make some delicious Korean food to share with friends and family, or just to eat by yourself.

So let's start!

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# BBQ beef ribs (LA Galbi)

## Ingredients (for 4 to 6 servings):

3.5 lb (1.5 kg) of LA style beef short ribs, soy sauce, water, honey, garlic, onion, ginger, pear, sesame oil, sesame seeds, ground black pepper, soybean paste, hot pepper paste, green onions, lettuce, perilla leaves, green chili pepper, cucumber, and carrot.



- 1) Trim excess fat from the short ribs and rinse a couple times in cold water.
- 2) Soak the ribs in cold water for 10 to 20 minutes to remove the blood.

Make marinade:

- 1) In a large bowl, add 1/3 cup soy sauce, 1/3 cup water or cooking wine, and 1/4 cup honey (or 1/3 cup brown sugar).





- 2) Blend 1 Korean pear (about 2 cups' worth), 8 cloves of garlic, 1 medium onion, and 1 ts of chopped ginger until it turns into a white creamy liquid.  
*\*tip: If you can't find a Korean pear, use 2 ripe bosc pears.*
- 3) Add it to your soy sauce base with 2 tbs of sesame oil.
- 4) Rinse and drain the short ribs in fresh cold water a couple times to remove any remaining bone fragments.



- 5) Add the ribs to the marinade and mix well by hand.
- 6) Keep the marinated ribs in the refrigerator for at least an hour. Overnight is better, but an hour is ok if you are short of time.



see <http://www.maangchi.com/recipe/la-galbi>  
for video, comments, and help



Make dipping sauce:

- 1) In a small bowl, mix 2 tbs soybean paste, 1 tbs of hot pepper paste, 1 stalk of chopped green onion, 1 clove of minced garlic, 1 ts of honey, 1 ts of sesame oil, and 1 ts of sesame seeds.

Prepare vegetables:

- 1) Rinse and drain the lettuce and perilla leaves. Put them on a plate or basket.
- 2) Cut a cucumber into strips 3½ to 4 inches in length and ½ inch thick (8 to 10 cm long x 1½ cm thick).
- 3) Chop green chili peppers and slice a few cloves of raw garlic. Put them next to the lettuce.

Let's cook and eat!

- 1) Grill, pan fry, or BBQ the ribs. The LA style cut is thin, so they're cooked much faster than usual ribs. It only takes about 5 minutes!



- 2) When both sides are cooked, put the ribs on a serving plate. Use scissors to cut the meat off the bone into bite sized pieces.
- 3) Wrap a piece in a lettuce leaf and a perilla leaf. Add dipping sauce, garlic, and a piece of green chili pepper to the pocket. Wrap it up, put it in your mouth, and enjoy!





# Korean style beef tartare (Yukhoe)

*Yukhoe* is made with raw beef, so you'll have to buy very fresh beef for this recipe. Go to your butcher and ask for fresh filet mignon, tenderloin, or flank steak that arrived in the store that day. If your butcher says: "Our fresh beef comes Wednesday," then you'll have to wait until Wednesday.

## Ingredients (for 4 to 6 servings):

½ pound of fresh filet minon (tenderloin) or fresh beef flank steak, Korean pear, soy sauce, honey (or sugar), sesame oil, garlic, ground black pepper, salt, sugar, roasted sesame seeds, and pine nuts..



Prepare the beef and pear:

- 1) Slice the beef into pieces  $\frac{1}{8}$  inch thin, and then cut it thinly again to create very small matchsticks. Keep it in the fridge.
- 2) In a bowl mix 2 cups of cold water and 1 ts sugar. Julienne the pear into 1 cup's worth of matchsticks. Add it to the sugar water to keep the pear from going brown.



Make sauce:

- 1) Mix 6 cloves of minced garlic, 1 tbs of soy sauce, 1 tbs of honey, 2 tbs of sesame oil, and  $\frac{1}{4}$  ts of ground black pepper in a bowl.

Put it together:

- 1) Combine the beef with the seasoning sauce and 2 ts of sesame seeds.







- 2) Strain the pear and put it on a serving plate. Add the seasoned beef over top.
- 3) Serve as an appetizer, side dish with alcohol, or main dish at a party.



see <http://www.maangchi.com/recipe/yukhoe>  
for video, comments, and help

# Salty beef side dish (Jangjorim)

*Jangjorim* is one of the most loved Korean side dishes. It's also a popular item for lunch boxes. I love to add lots of green chili peppers to my *jangjorim*. I enjoy not only the beef taste but also the juice, which contains saltiness from soy sauce, good aroma from green chili pepper, and a little sweetness from kelp, garlic and honey. How can it not be delicious?

## Ingredients:

Beef (flank steak or round), soy sauce, water, honey, garlic, eggs, shishito chili pepper, and dried kelp.



- 1) Prepare 1 pound (about 450 grams) of beef (flank or round) and cut it along the grain into 2×3 inch sized chunks.
- 2) Soak the beef chunks in cold water.



- 3) Put 4 cups of water into a thick-bottomed pot and bring to a boil.
- 4) When the water boils, drain the beef and put it into the boiling water.
- 5) Boil for 50 minutes to 1 hour until the beef is tender.



- 6) When the beef is fully cooked and tender, take out the beef chunks. Wash and drain them in cold water.  
*\*tip: If the beef is still tough after 50 minutes, add more water and cook longer. Poke the beef with a fork to see if it's tender. The fork should go through the beef easily.*
- 7) Sieve the beef stock through a coffee filter (or cheese cloth) to get a clear broth.
- 8) Put the beef chunks into the pot and add 2 cups of broth,  $\frac{3}{4}$  cup soy sauce,  $\frac{1}{2}$  cup of garlic cloves, a few strips (4×5 cm) of dried kelp, 2 cups of shishito chili peppers, and 1 tbs honey. Place the 3 eggs on top after cleaning them in cold water.
- 9) Bring to a boil for 7 minutes over medium high heat.
- 10) Open the lid and turn the eggs over so that the egg yolks will end up in the center of the eggs when they're cooked.
- 11) Cook another 10 minutes.

- 12) Take out the eggs and rinse them in cold water. Crack the shells a bit by gently tapping each egg on your cutting board.
- 13) Put the eggs back into the pot and submerge them. The soy sauce mix will go in through the cracks and make a cool pattern on the eggs.
- 14) Cook another 15 minutes and remove the pot from the heat.
- 15) Take the eggs out and peel the shells off. You'll see the beautiful pattern!
- 16) Cool them down and keep them in the refrigerator.

How to serve:

- 1) Take some beef from the container and put it on a serving plate.
- 2) Tear the beef into bite sized pieces.
- 3) Put some cooked shishito chili peppers, kelp, and sliced egg next to the beef and add some *jangjorim* juice, too.
- 4) Serve with rice.





# Seasoned tofu pockets stuffed with rice (Yubuchobap)

*Yubuchobap* is made with seasoned fried tofu and rice. Conveniently, these days ready-made *yubuchobap* kits are sold at Korean and Japanese grocery stores everywhere.

## Ingredients (for 2 servings):

2 cups of cooked rice (made with 1 cup of short grain rice), *yubuchobap* kit, cucumber, carrot, salt, yellow pickled radish (“*danmuji*”), vegetable oil, and canned black olives (for spooky eyes).



Kits usually contain 3 parts: fried seasoned tofu pockets, a packet of vinegar-based sauce, and a packet of dried ingredients.

- 1) Chop a total of 1/3 cup's worth of cucumber and carrot into small pieces. Put it into a bowl, add a pinch of salt, and mix well.
- 2) 10 minutes later squeeze out any excess water.
- 3) In a heated pan, add a drop of vegetable oil and sauté the squeezed vegetables for 20 seconds.



- 4) Chop 2 tbs worth of yellow pickled radish into small pieces.
- 5) Make 2 cups of rice and put it into a large bowl.  
*\*tip: A recipe for making rice is on page 20.*



- 6) Add the vinegar-based sauce to the warm rice. Mix it well with a wooden spoon.  
*\*tip: Add the sauce little by little until you reach your preferred taste. I find a half packet is enough for 2 cups of cooked rice, but you might like more.*
- 7) Add the prepared vegetables and chopped yellow pickled radish to the rice. Mix well and cool it down.





- 8) Open the package of fried seasoned tofu pockets and slightly squeeze it to drain out any extra juice.
- 9) Open up each *yubu* to make a pouch.
- 10) Take about 2 to 3 tbs of rice in your hand. Squeeze it slightly to make an oval-looking rice ball.
- 11) Fill each tofu pocket with a rice ball.



- 12) Dip the exposed rice at the top of the pocket into the mix of dried ingredients. After dipping, put each pocket onto a serving plate, one by one.



To make creepy eyes:

- 1) Fill each *yubu* pouch with white rice mixed with the vinegar-based sauce. Form into an eye shape.
- 2) Cut a black olive in half crosswise.
- 3) Insert the half dome of the olive into the center of the *yubuchobap*.
- 4) Adjust the shape to make it look like an eye!





# Rice

How to make rice in a pot, without a rice cooker.

## **Ingredients (for 2 servings of cooked rice):**

Short grain rice.



- 1) In a heavy bottomed pot, add 1 cup of short grain rice.
- 2) Rinse in cold water and drain.
- 3) Scrub the wet rice by hand.
- 4) Rinse and drain and scrub until the water you're draining is clear.
- 5) Drain the last of the water by tilting the pot as much as you can. The rice should still be wet.
- 6) Add 1 cup of water and soak in the pot for 30 minutes with the lid closed.
- 7) Bring to a boil over medium high heat and let it cook for 7 to 8 minutes.
- 8) Open the lid and turn the rice over with a spoon.
- 9) Close the lid and let it simmer for another 7 to 8 minutes.

Fluffy rice is ready!

## Burnt rice (“Nooroongji”)

If you use a rice cooker to make rice, you'll never get burnt rice (“*nooroongji*”). But if you use a pot, the rice on the bottom of the pot will be a little burnt. You'll see a thin layer of burnt rice on the bottom, and it's a very delicious snack!

To scrape off the *nooroongji* easily, scoop all the rice out of the pot, and then simmer the pot 1 more minute with the lid closed. After this you can scrape the burnt rice a lot easier with a spoon.



You can make *nooroongji* tea by pouring 2 cups of water into the empty pot and boiling it for a while.



# Sweet, sour, and crispy beef (Tangsuyuk)

## Ingredients (for 4 to 6 servings):

Beef, potato starch powder, egg white, cucumber, carrot, onion, wood ear mushrooms, apple, pineapple chunks, soy sauce, vinegar, sesame oil, sugar, salt, water, and vegetable oil.



wood ear mushrooms

- 1) Combine 1 cup of potato starch powder and 2 cups of water in a bowl. Set aside for 3 to 4 hours until the starch sinks to the bottom the bowl.
- 2) Pour out the water. The starch will be solid and stiff at the bottom of the bowl. Add 1 egg white and  $\frac{1}{4}$  cup starch powder and mix well with a wooden spoon to create a batter.



- 3) Heat up about 3 cups of vegetable oil in a frying pan or wok. When the oil is heated, add the beef to the batter and mix well to coat.
- 4) Fry the beef strips for about 5 minutes until they look light brown and crispy and feel crispy through your tongs when you handle them. Put the crispy beef strips into a strainer and set aside.





Next, let's make delicious sauce:

- 1) Heat up a few drops of vegetable oil on a pan.
- 2) Add  $\frac{1}{3}$  cup of thinly sliced onion and stir for 1 minute. Then add  $\frac{1}{3}$  cup of thinly sliced carrot, 3 to 5 dried wood ear mushrooms that have been soaked in warm water for 1 hour, drained, and chopped up into bite sized pieces,  $\frac{1}{2}$  an apple, sliced, and  $\frac{1}{2}$  cup pineapple chunks. Keep stirring for about 1 minute.
- 3) Add  $1\frac{1}{2}$  cups of water, 2 teaspoons of salt, 1 teaspoon of soy sauce,  $\frac{1}{3}$  cup of sugar, and  $\frac{1}{4}$  cup of vinegar. Cook for a few more minutes.
- 4) Add  $\frac{1}{3}$  cup's worth of cucumber, thinly sliced.
- 5) Mix 2 tablespoons of starch powder and 2 table-  
spoons of water in a small bowl. Add it to the sauce and stir it in. The sauce will turn thick and shiny.
- 6) Add 1 teaspoon of sesame oil. The sauce will look like light, sizzling jelly.

The fried beef strips and sauce are done. If you're waiting for your family or guests to show up, just take a break.

When you're ready to serve.

- 1) Reheat the oil and fry the beef strips again, until each strip is very crispy.
- 2) Put the fried beef on a large platter.
- 3) Reheat the sauce for a minute and then pour it over the beef strips.
- 4) Serve hot with a dipping sauce made with 2 tablespoons of soy sauce and 1 tablespoon of vinegar.



# Hand torn noodle soup (Sujebi)

Sujebi is a well-loved and popular traditional Korean noodle soup. The noodles are made with homemade dough, and while noodles are usually cut with a knife, these noodles are torn by hand.

## Mild sujebi

### Ingredients (for 2 servings):

Flour, salt, vegetable oil, water, dried anchovies, dried kelp, green onion, potatoes, onion, fish sauce, and sesame oil.



- 1) Combine 2 cups of all purpose flour with  $\frac{3}{4}$  cup water,  $\frac{1}{2}$  ts salt, and 1 tbs of vegetable oil in a large bowl. Knead by hand for 10 to 15 minutes until the dough is soft and sticks together firmly.  
*\*tip: You can use a food processor if you have one.*
- 2) Put the dough into a plastic bag and keep it in the refrigerator.





### Make stock:

- 1) Put 10 cups of water in a large pot. Add a 4x6 inch rectangle of dried kelp, and 10 large dried anchovies with the heads and guts removed.
- 2) Bring to a boil for 15 to 20 minutes over medium high heat, then lower the heat and simmer for another 20 minutes.
- 3) Turn the heat off and take out the anchovies and kelp.
- 4) Peel 2 medium sized potatoes and cut them into 6 to 7 chunks each. Add them to the pot.
- 5) Add ½ cup of sliced onion and 3 cloves of minced garlic to the pot.
- 6) Boil for 10 minutes over medium high heat.
- 7) Cut the kelp into bite sized pieces. Chop 1 stalk of green onion. Set them aside.
- 8) Open the pot and add 1 tbs fish sauce and the kelp strips. *\*tip: you can substitute fish sauce with salt.*

### Make noodles:

- 1) Put the dough in your left hand. Pull and stretch it with your right. Get it as thin as you can. Then tear it into bite sized pieces with your right. Drop it into the boiling soup. Repeat this until the dough runs out.  
*\*tip: If you make more than 4 servings' worth, tearing the dough may take too long. So all family members should work together.*



- 2) Close the lid and let the noodles cook for a couple of minutes.
- 3) Open the lid and add the chopped green onion and some sesame oil.
- 4) Transfer to a bowl and serve hot with *kimchi*.

## Hot spicy sujebi

### Ingredients (for 1 serving):

Flour, salt, water, vegetable oil, dried anchovies, potato, onion, green onion, *kimchi*, garlic, hot pepper paste, and sesame oil.

- 1) Combine 2 cups of all purpose flour with  $\frac{3}{4}$  cup water,  $\frac{1}{2}$  ts salt, and 1 tbs of vegetable oil in a large bowl. Knead by hand for 10 to 15 minutes until the dough is soft and sticks together firmly.
- 2) Put the dough into a plastic bag and keep it in the refrigerator.

### Make stock:

- 1) Put  $3\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup chopped *kimchi*, 2 tbs *kimchi* juice, 1 medium sized potato (peeled and cut into chunks),  $\frac{1}{4}$  cup of sliced onion, and 5 large dried anchovies (after removing the heads and guts) into a shallow pot.
- 2) Close the lid and bring to a boil for 10 minutes over medium high heat. Then lower the heat and simmer another 10 minutes.

- 3) Chop 1 stalk of green onion and set aside.
- 4) Take out the dough from the refrigerator and knead a few more minutes until it's smooth and silky.
- 5) Put the dough back into the plastic bag.
- 6) Open the lid of the boiling pot, take out the anchovies, add 1 to 2 tbs hot pepper paste, and stir with a spoon.

Make noodles:

- 1) Put the dough in your left hand, and pull and stretch it with your right. Get it as thin as you can. Then tear it into bite sized pieces with your right. Drop it into the boiling soup. Repeat this until the dough runs out.
- 2) Close the lid and boil it for a few more minutes to cook the dough.
- 3) Turn the heat off and add the chopped green onion and a few drops of sesame oil.
- 4) Serve hot!

*\*tip: If you like eggs, you can crack one over top while your sujebi still hot.*



# Soy milk noodle soup (Kongguksu)

## Ingredients:

Dried soybeans, mixed nuts, water, ice, skinned and roasted sesame seeds, thin noodles (*somyeon*), salt, cucumber, and tomato.



Thin wheat flour noodles



- 1) Soak 1 cup of dried soybeans overnight, or for 8 to 12 hours. Drain and put in a pot with 2 cups of water.
- 2) Bring to a boil over medium high heat for 15 minutes. If it boils over, keep the lid off.
- 3) Rinse the soybeans in cold water. Drain and put into a large bowl.





- 4) Scrub them with your hands to remove the skins. Then fill the bowl with cold water and the skins will float to the top. Tilt the bowl and pour out the skins and water, leaving the beans behind.
- 5) Scrub the soybeans some more. Add more water, drain, and remove the skins several times until all the skins are removed.



- 6) Put 1 cup of the cleaned soybeans into your blender, and put the rest into the freezer for future use. Add 2 tbs mixed nuts, 1 teaspoon of toasted sesame seeds, 2 ts salt, and 2½ cups of cold purified water to the blender.
- 7) Blend for 2 minutes until everything is creamy. Put it into the fridge.

- 8) Boil water in a large pot and add ½ pound of thin noodles. Stir them in with a wooden spoon. Close the lid and cook for a few minutes. The noodles will float when they're done.
- 9) Take a sample noodle and taste it. When you don't feel anything hard inside when you chew it, they're done.
- 10) Rinse and drain the noodles in cold water a couple of times.
- 11) Put some noodles into a serving bowl and pour the soybean broth over them. Garnish with tomato and cucumber strips, and add some ice cubes if you want.



see <http://www.maangchi.com/recipe/kongguksu>  
for video, comments, and help

# Mixed-up noodles, meat, seafood, and vegetables soup (Jjamppong)

You need many different ingredients to make good *jjamppong*, but a single bowl is a wholesome, nourishing, and well balanced meal. You can skip some ingredients or replace others with ones more readily available to you.

## Hot & spicy jjamppong

### Ingredients

Noodles for jjamppong

For stock:

dried anchovies, dried shiitake mushrooms, dried kelp, and onion

Meat and seafood:

pork, shrimp, mussels, and squid

Vegetables and seasoning:

garlic, ginger, vegetable oil, fish sauce, salt, hot pepper flakes, black pepper, carrot, green onions, cabbage, leek, white mushrooms, sesame oil, and water



## Directions:

First step: make stock

- 1) Pour 10 cups of water into a pot. Add the 10 dried anchovies with the heads and guts removed, a 4 inch x 4 inch sheet of dried kelp, ½ cup of sliced onion, and 3 dried shiitake mushroom.
- 2) Boil for 20 minutes over high heat. Then turn it down to low heat and cook for 10 more minutes. Strain and keep the clear stock. Set it aside.



Second step: make mixture of hot pepper flakes and vegetable oil

- 1) In a small bowl, combine 3 tbs of hot pepper flakes and 2 tbs of vegetable oil with a spoon. Set aside. You can add more or less hot pepper flakes according to your taste.

Third step: start frying

- 1) Heat up a large wok or a heavy bottomed pot with 2 tbs of vegetable oil, and then add 1 tbs of minced garlic and 2 ts of minced or sliced ginger and stir them until light brown.



- 2) Add 4 ounces of lean pork, cut into thin strips, pre-mixed with a pinch of salt and ground black pepper in a small bowl. Stir fry for 2 minutes.
- 3) Add vegetables: 1 pound of sliced cabbage (or napa cabbage),  $\frac{1}{4}$  cup of carrot (sliced into  $\frac{1}{2}$  inch x 2 inch strips), 4 stalks of green onions (cut into 2 inch long pieces), 4 ounces of leek (cut into  $\frac{1}{2}$  inch x 2 inch pieces), and 4 sliced white mushrooms sliced. Stir for 5 minutes until all are cooked nicely and lightly browned.



- 4) Add the mixture of hot pepper flakes and vegetable oil and mix well.

- 5) Add 4 ounces of squid (cut into ½ inch x 2 inch pieces), 6 large shrimp (shelled and deveined), and 10 mussels (cleaned and debearded) and keep stirring over high heat for about 5 minutes.

Last step: finishing

- 1) Add 7 cups of the stock and boil for about 7-10 minutes.
- 2) Add 2 ts of salt, 1 ts of fish sauce, and ½ ts of ground black pepper.



- 3) Take out 2 portions of the noodles from the package, add them to the boiling soup, and cook until the noodles are done. Take a sample to see if the noodles are cooked fully or not. The noodles should be soft and chewy.

- 4) Add 1 ts of sesame oil and transfer to a serving bowl. Serve it hot.



## Non-spicy jjamppong

### Ingredients (for 1 serving):

A can of non-sodium chicken broth, pork, shrimp, mussels, squid, garlic, ginger, vegetable oil, fish sauce, ground black pepper, onion, carrot, green onions, leeks, white mushrooms, noodles, and Asian chives.

First step: prepare the seafood and meat

- 1) Prepare the seafood by cutting  $\frac{1}{4}$  cup of squid into bite sized pieces, shelling 3 large shrimp, and washing 4 mussels.
- 2) Cut  $\frac{1}{4}$  cup's worth of pork into thin strips and mix with a pinch of salt and ground black pepper in a small bowl. Set aside.

Second step: prepare vegetables

- 1) Cut some carrot, cabbage (or napa cabbage), onion, and white mushrooms into bite sized pieces.
- 2) Cut leeks, green onions, and Asian chives into pieces about 2 inches long.

Last step: putting it all together

- 1) Put 1½ tbs of vegetable oil and 2 cloves of minced garlic and 1 ts of minced ginger into a heated pan. Stir until it starts to turn light golden brown.
- 2) Put pork strips into the pan and stir fry for 2 minutes.
- 3) Add the vegetables: cabbage (or napa cabbage), a few sliced carrots, green onions, leek, and white mushrooms. Stir fry for 3 to 5 minutes.
- 4) Put the seafood into the pan and stir for 2 minutes.
- 5) Pour a can of chicken broth into the pan. Use the empty can to measure out 2 cans' worth of water to add to the pan.







- 6) Use a spoon to skim the foam off the top.
- 7) Add 1ts of fish sauce and 1 ts of salt. You can add salt more or less according to your taste.
- 8) Put the noodles into the boiling soup and cook for a few minutes until they're cooked but soft.
- 9) Turn off the heat and add 1/4 cup of Asian chives and a pinch of ground black pepper.
- 10) Transfer it into a large serving bowl and serve hot.



# Rice cake soup (Ddeokguk)

## Ingredients (for 2 servings):

Sliced rice cake, beef brisket, garlic, fish sauce, green onion, eggs, dried laver, sesame oil, and ground black pepper.

- 1) Boil 8 cups of water in a pot.
- 2) Soak 3 cups of sliced rice cake in cold water.
- 3) Chop 1 to 1½ cup's worth of beef brisket into small pieces.

Prepare 3 eggs in 2 small bowls:

- 1) In the first bowl, put 2 egg yolks.
- 2) In the second bowl, put 2 egg whites and 1 whole egg.
- 3) Add a pinch of salt to each bowl and mix well.



While you're waiting for the water to boil, you can make your garnishes, starting with the thin egg yolk strips:

- 1) Heat up a non-stick pan. Add a few drops of vegetable oil, and wipe off the excess hot oil with a paper towel.
- 2) Turn the heat off. Pour the 2 egg yolk mixture (from the first bowl) into the pan and tilt the pan to spread it thinly.
- 3) When it's cooked about 70% of the way, turn it over and let the other side cook.



- 4) Slice it thinly and set aside.

Now let's make *kimgaru* (laver powder).

- 1) Roast a sheet of laver (*kim*) directly on the stove top. Both sides of the *kim* should be roasted so that it can be crushed easily.
- 2) Put the roasted *kim* into a plastic bag and crush it by rubbing the bag with both hands. Set aside.





Now let's get back to the soup:

- 1) When the water boils, put in the beef. Boil over low medium heat for 20 to 30 minutes.
- 2) Open the lid and add 1 clove of minced garlic and 2 tbs of fish sauce.  
*\*tip: the water will boil away but you want to keep it at 6 cups. Add more water as you need it.*
- 3) Drain the rice cake slices and put them into the boiling beef broth. Close the lid.
- 4) A few minutes later, open the lid to check if the rice cake is cooked well. It will float to the surface when cooked. You can taste a sample now.







- 5) Pour in the egg mix from bowl #2, a little at a time. Don't stir it until the egg cooks a little in the broth.
- 6) Chop 2 stalks of green onion and add it to the pot. Stir with a ladle so the green onion gets cooked a little by the boiling soup.
- 7) Turn off the heat and add 1 tbs of sesame oil and ½ ts of ground black pepper.
- 8) Transfer the rice cake soup to serving bowls. Garnish with the crushed *kim* and the egg yolk strips. Serve it hot.



see <http://www.maangchi.com/recipe/ddukguk>  
for video, comments, and help

# Dried pollock soup (Bugeoguk)

*Bugeoguk* is made with dried pollock strips and radish. The soup is known as a hangover cure among Koreans. You don't need many ingredients to make this soup.

## Ingredients (for 2 servings):

Dried shredded pollock, radish, garlic, fish sauce (or salt), water, green onion, sesame oil, egg, and water.



- 1) Take 2 oz (60 grams) of dried and shredded pollock from a package and tear each strip into thin pieces by hand. They should be about 2½ inch long.  
*\*tip: 5 oz will make 5 to 6 servings.*
- 2) Peel a radish and slice it into small pieces (2 x 3 inches and 1/8 inch thick) to make 2 cups' worth.
- 3) Slice 2 stalks of green onions, mince 4 cloves of garlic, and beat 1 egg in a small bowl with a fork. Set them all aside.
- 4) Heat up a pot and add 1 tbs sesame oil.



- 5) Add the dried pollock strips and the minced garlic to the pot. Stir it for 30 seconds with a wooden spoon.
  - 6) Add 7 cups of water and the radish.
  - 7) Close the lid and boil for 20 minutes over high heat.
  - 8) Open the lid and add 2 tbs fish sauce.
- \*tip: You could substitute salt for fish sauce.*



see <http://www.maangchi.com/recipe/bugeoguk>  
for video, comments, and help





- 9) Lower the heat to medium-low and simmer for 2 to 3 minutes.
- 10) Open the lid and pour the beaten egg into the soup.  
*\*tip: Don't stir the soup until the egg is cooked and floating.*
- 11) Turn the heat off and add the sliced green onion.
- 12) Stir it with a ladle so the green onion is cooked a little by the boiling soup.
- 13) Serve with rice, *kimchi*, and a few more side dishes.





# Cabbage and soybean paste soup (Baechu doenjangguk)

## Ingredients:

Napa cabbage, soybean paste, dried anchovies, water, green chili pepper, garlic, and flour.



- 1) Add 700 grams of napa cabbage to a pot of boiling water. Stir with a large spoon for 20 seconds and boil with the lid open for a minute.
- 2) Rinse the cabbage in cold water a couple of times to clean any remaining dirt from the leaves. Gently squeeze them of any excess water.
- 3) Chop the cabbage into small pieces and put them into a large pot.
- 4) Add 1/3 cup soybean paste, 5 to 6 cloves of minced garlic, 1 chopped green chili pepper, 10 large dried anchovies (after removing heads and guts), and 2 tbs flour.



- 5) Mix it by hand or with a spoon.
- 6) Add 6 cups of water and bring to a boil for 20 minutes over medium high heat.
- 7) Lower the heat and simmer another 10 minutes.  
*\*tip: Do you like spicy soup? Then add some hot pepper paste right before simmering.*
- 8) Serve hot with rice and other side dishes.



see <http://www.maangchi.com/recipe/baechu-doenjang-guk>  
for video, comments, and help

# Soybean sprout soup (Kongnamulguk)

Kongnamulguk is a typical Korean everyday soup.

## Spicy kongnamulguk

### Ingredients (for 2 servings):

Soybean sprouts, water, salt, soy sauce, hot pepper flakes, onion, garlic, green onion, dried anchovies, roasted sesame seeds, and sesame oil.



- 1) Rinse and drain 500 grams of soybean sprouts a few times over. Pick out any rotten sprouts.
- 2) Put the soybean sprouts into a pot and add 5½ cups of water.
- 3) Add 1½ ts salt, 1 ts soy sauce, 2 cloves of minced garlic, and ½ tbs of hot pepper flakes.
- 4) Slice half a medium sized onion and put it in the pot.
- 5) Add around 7 large dried anchovies after removing their heads and guts.
- 6) Close the lid and bring to a boil over medium heat for about 15 minutes.
- 7) Open the lid and stir.
- 8) Lower the heat and cook another 25 minutes.





- 9) Open the lid and remove the anchovies.  
*\*tip: You can eat them if you want.*
- 10) Add 2 chopped green onions and 1 to 2 ts sesame oil.
- 11) Turn off the heat.
- 12) Grind roasted sesame seeds in a grinder.
- 13) Ladle some soup into a bowl. Add the ground sesame seeds on top, just before serving with rice and *kimchi*.





# Nonspicy vegetarian kongnamulguk

## Ingredients (for 2 servings):

Soybean sprouts, water, salt, dried kelp, garlic, green onions, onion, roasted sesame seeds, and sesame oil.

- 1) Rinse and drain 500 grams of soybean sprouts a few times over. Pick out any rotten sprouts.
- 2) Put the soybean sprouts into a pot with 5½ cups of water.
- 3) Add 1½ ts salt, a 4x5 inch sheet of dried kelp (a ½ cup's worth), and 2 cloves of minced garlic.
- 4) Slice half a medium sized onion and put it in the pot.
- 5) Close the lid and bring to a boil over medium heat for about 15 minutes.
- 6) Open the lid and stir.
- 7) Lower the heat and simmer another 25 minutes.
- 8) Take the kelp out of the soup.
- 9) Add 2 chopped green onions, 1 to 2 ts sesame oil.
- 10) Turn off the heat.
- 11) Grind roasted sesame seeds in a grinder.
- 12) Ladle some into a bowl. Add the ground sesame seeds on top, just before serving with rice and *kimchi*.



# Ground-soybean stew (Kongbiji jjigae)

## Ingredients (for 4 servings):

Soybeans, pork, *kimchi*, green onions, garlic, red chili pepper, green chili pepper, fish sauce, sesame oil, dried shiitake mushrooms, dried anchovies, and dried kelp.

- 1) Soak  $\frac{1}{2}$  cup of dried soybeans in cold water overnight (at least 12 hours).
- 2) Rinse and drain the soaked soybeans (they will expand to more than 1 cup).
- 3) Make stock in a thick bottomed pot: add 4 cups water, 3 dried shiitake mushrooms, 8 large dried anchovies (after removing the guts), and a 4×5 inch sheet of dried kelp ( $\frac{1}{2}$  cup's worth).
- 4) Bring to a boil for 20 minutes over medium high heat.



- 5) Take the mushrooms out of the stock and chop them into small pieces. Set aside.
- 6) Blend 1 cup of soaked soybeans with 1 cup of water until it turns creamy.
- 7) Chop about 4 oz of raw pork and set aside.
- 8) Chop up 1 cup of *kimchi*.

- 9) Heat up a heavy bottomed pot or bowl on the stove.  
*\*tip: For best results, cook kongbiji jjigae in either a stone bowl or an earthenware bowl.*
- 10) When the bowl has heated up, drizzle 1 tbs sesame oil and add 2 cloves of minced garlic. Stir for 10 seconds.
- 11) Add chopped pork, mushrooms, *kimchi*, and keep stirring for a few more minutes.
- 12) Add 2 cups of stock and close the lid.



- 13) Bring to a boil over medium heat for about 2 minutes.  
*\*tip: the stew will boil over easily; if it does, lower the heat.*
- 14) Pour the creamy soybeans into the the pot and lower the heat to simmer.  
*\*tip: Do not stir the stew until the soybean liquid is cooked (about 1 minute).*
- 15) Let it cook with the lid open for another 2 minutes.
- 16) Stir and turn the stew over with a spoon carefully. You will see some bubbles popping up.
- 17) Add 1 tbs fish sauce and stir it with a spoon.  
*\*tip: You could use saewoojeot (fermented salty shrimp) or salt instead of fish sauce.*



- 18) Add some chopped red chili pepper, green chili pepper, and green onion to the top of the boiling stew before serving.
- 19) Serve with rice, *kimchi*, and more side dishes.



see <http://www.maangchi.com/recipe/kongbiji-jjigae>  
for video, comments, and help



# Pork bone soup (Gamjatang)

*Gamjatang* is a nutritious Korean traditional dish. It's usually made with pork spine bones and vegetables, but I use pork neck bones in this recipe.

## Ingredients (for 2 to 3 servings):

Pork neck bones, onion, garlic, ginger, dried shiitake mushrooms, napa cabbage, potatoes, soybean sprouts, Asian chives, green onions, perilla leaves, dried red chili pepper, soybean paste, hot pepper flakes, hot pepper paste, cooking wine, perilla seeds powder (*deulkkae garu*), and fish sauce



- 1) Soak 2½ lb (about 1 kg) of pork neck bones in cold water for 2 hours.
- 2) Boil water in a large pot.
- 3) Put ¼ of a medium sized napa cabbage (about 2 to 3 cups) into the boiling water and blanch it for a minute.
- 4) Rinse and drain the cabbage. Chop or tear it into bite size pieces and set aside.

- 5) Rinse pork neck bones in cold water and put them in boiling water with 4 to 5 slices of ginger (1 tbs worth). Cook for 7 minutes.



- 6) Rinse and strain the bones and put them in a large pot.
- 7) Pour 10 cups of water into the pot.
- 8) Add 1 medium size sliced onion, 1 tbs of sliced ginger, 2 tbs of soybean paste, 1 dried red chili pepper (after removing the seeds), and 2 dried shiitake mushrooms to the pot. Boil it for 1½ hours over medium high heat.
- 9) Prepare the sauce in a small bowl. Add 6 to 8 cloves of minced garlic, 2 tbs of hot pepper flakes, 1 tbs of hot pepper paste, 3 tbs of cooking wine, 3 tbs of fish sauce, 3 tbs of perilla seeds powder (*deulkkae garu*) and mix it all up with a spoon.



10) Prepare a large bowl for the vegetables:

- Drain the water from the cooked cabbage by squeezing it slightly, and put it into the bowl.
- Cut about 10 perilla leaves into bite sized pieces and put them into the bowl.
- Cut 2 stalks of green onion and Asian chives (2 to 3 cups' worth) into 2½ inch long pieces and put them into the bowl.
- Rinse and drain 2 cups of soybean sprouts and put them into the bowl.
- Peel 3 small potatoes and put them into the bowl.

Now your vegetables and sauce are ready, but we're waiting on your pork bones.

- 11) When the pork bones have cooked for 1½ hours, take the chili pepper and mushrooms out of the pot.
- 12) Slice the mushrooms into bite sized pieces.
- 13) Add the vegetables, sauce, and chopped shiitake mushrooms to the soup. Cook for another 30 minutes.



see <http://www.maangchi.com/recipe/gamjatang>  
for video, comments, and help



- 14) 30 minutes later, transfer the soup to a serving bowl and put some chopped green onions and ground pepper on top.

*\*tip: If you're using an earthenware bowl, put the soup into it and heat it up until it sizzles. Then add chopped green onions and ground black pepper.*

- 15) Serve with rice and *kimchi* or a few more side dishes.





# Chicken and rice porridge (Dakjuk)

## Ingredients (for 4 to 6 servings):

A whole chicken (about 3 pounds), garlic, rice, eggs, green onions, salt, and water.

For the 2 dipping sauces:

Salt and pepper, soy sauce, vinegar, hot pepper flakes, green onion, sesame seeds, and sugar.

- 1) Soak 1½ cups of rice in cold water for 1 hour.
- 2) Wash and drain the whole chicken.
- 3) Trim the fat from the chicken's stomach area with scissors; cut off the pygostyle ("pope's nose").
- 4) Place the chicken in a large pot and add 12 to 13 cups of water.



- 5) Add 1½ cups of garlic cloves and bring to a boil over high heat for about 40 minutes.

see <http://www.maangchi.com/recipe/dakjuk>  
for video, comments, and help

- 6) Turn down the heat to medium-low and cook 20 more minutes.
- 7) Rinse and drain the rice and add to the boiling chicken in the pot.
- 8) Remove any fat floating on top of the porridge with a spoon or ladle.
- 9) Boil with the lid closed for another 30 minutes. Lower the heat if it boils over.



- 10) Chop 3 stalks of green onion and beat 2 eggs and set aside.
- 11) Check if the chicken is cooked or not by poking the meat with a fork or a steel chopstick. It should go through smoothly. It's usually cooked and tender after 1½ hour of cooking. But if not, cook a little longer.
- 12) Add 1 tbs salt to the soup and mix it with a ladel or spoon. The amount of salt depends on your taste, so use more or less as you like.

Ok, now time to serve!

- 1) Take the chicken out of the pot, transfer to a large plate, and put it on the table to serve.

Make 2 kinds of dip:

- 1) Mix 1 tbs salt and ¼ ts ground black pepper in a small bowl.



- 2) Mix these ingredients in a bowl: 2 tbs soy sauce, 1 tbs vinegar, 1 tbs chopped green onion, 1 ts sugar, 1 ts roasted sesame seeds, and 1 ts hot pepper flakes.

Now back to the chicken porridge:

- 1) Add the chopped green onions (from #10).
- 2) Add the beaten eggs. Pour them in and wait for 10 seconds before stirring, to let them cook.
- 3) Your *dakjuk* is ready! Turn the heat off and serve hot.



# Abalone porridge (Jeonbokjuk)

You can replace abalone in this recipe with mussels, clams, shrimp, or even ground beef.

## Ingredients (for 2 to 3 servings):

Abalones, rice, water, sesame oil, salt, fish sauce (or salt), garlic, green onions, carrot, and roasted laver.

- 1) Wash 1 cup of rice and soak in cold water for 2 hours. Drain it through a strainer.
- 2) Clean 2 abalones (1 cup's worth) with a brush under cold running water. Chop them up into small pieces and put them on a plate.
- 3) Chop some carrot (about  $\frac{1}{4}$  cup) and 2 green onions. Mince 2 cloves of garlic. Put them all on the plate next to the chopped abalone.
- 4) Heat a large pot over medium high heat. Add 2 tbs sesame oil.
- 5) Add the minced garlic, chopped abalone, and carrot to the pot. Stir it for 30 seconds.



- 6) Add the soaked rice to the pot. Stir all the ingredients together for a few minutes until the grains of rice look half translucent.



- 7) Pour 7 cups of water into the pot and lower the heat to low heat. Simmer with the lid closed for 30 minutes. Every now and then open the lid and stir the porridge so the rice doesn't burn on the bottom the pot.
- 8) Open the lid of the pot and add 1 tbs fish sauce and 1 ts salt.  
*\*tip: add more or less to your taste.*
- 9) Roast a sheet of laver and put it in a plastic bag. Crush it by rubbing the plastic bag with both hands.
- 10) Ladle the porridge into a serving bowl. Add the crushed laver and chopped green onion over top. Serve hot.



# Easy kimchi (Makkimchi)

*Mak kimchi* is made with napa cabbage (*baechu* in Korean), pre-cut into bite size pieces, so you can serve it without cutting. This way of making *kimchi* is a lot faster than making whole cabbage *kimchi*, but the taste is exactly the same.

## Ingredients:

10 pounds of napa cabbage (*baechu*), salt, sweet rice flour, sugar, water, garlic, ginger, onion, fish sauce, squid, hot pepper flakes, leek, green onions, carrot, and radish.



- 1) Trim the discolored outer leaves of 10 pounds of napa cabbage.
- 2) Cut the cabbages lengthwise into quarters and remove the cores. Chop them up into bite size pieces.
- 3) Soak cabbage quarters in cold water and put them into a large basin. Sprinkle 1 cup of salt overtop and mix it in.
- 4) Every 30 minutes, turn the cabbage over so it salts evenly. Salt for 1½ hours.
- 5) Rinse the cabbage in cold water a couple of times to thoroughly clean the dirt from between the leaves.
- 6) Drain the cabbage and set aside.

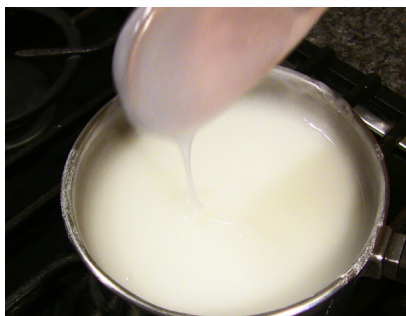


Make porridge:

- 1) Put 3 cups of water and  $\frac{1}{2}$  cup sweet rice flour into a pot and mix well. Bring it to a boil. Keep stirring until the porridge makes bubbles, which is usually around 5 minutes.
- 2) Add  $\frac{1}{4}$  cup sugar. Stir and cook for a few more minutes until it's translucent.
- 3) Cool it down.

Make *kimchi* paste:

- 1) Put the cold porridge into a large bowl. Add 1 cup of fish sauce,  $2\frac{1}{2}$  cups of hot pepper flakes, 1 cup of crushed garlic, 1 to 2 tbs of minced ginger, and 1 cup's worth of minced onion.



- 2) Wash and drain the salty squid. Chop it up and add it to the *kimchi* paste. The salty squid is optional but recommended (the recipe is on the next page).
- 3) Add 10 diagonally-sliced green onions, 2 cups of chopped leek, 2 cups of julienned Korean radish, and  $\frac{1}{4}$  cup of julienned carrot. Mix all the ingredients well and your *kimchi* paste is done.

Spread the *kimchi* paste on the cabbage:

- 1) Put the *kimchi* paste in a large basin and add all the cabbage. Mix it by hand, wearing rubber gloves.  
*\*tip: If your basin is not large enough to mix all the ingredients at once, do it bit by bit.*
- 2) Put the *kimchi* into an airtight sealed plastic container or a glass jar.
- 3) You can eat it fresh right after making it, or wait until it's fermented. *\*tip: if you eat it fresh, sprinkle some crispy roasted sesame seeds over top.*

I usually put all my *kimchi* in the fridge except for a little bit in a small container. I like fresh *kimchi*, so this way the *kimchi* in the fridge ferments slowly and stays fresh, while the smaller container ferments faster and gets sour. I use this sour *kimchi* for making dishes like *kimchi* stew where sour *kimchi* is better.

Then, when the small container is empty, I fill it up again with *kimchi* from the big container in the fridge.







### **Making the salty squid:**

- 1) Choose about 300 grams (2/3 pound) of very fresh squid. Remove the guts and backbone and rinse it.
- 2) Add 3 tbs salt and mix it with a spoon.
- 3) Put it in a container or glass jar and keep it in the refrigerator for a week.
- 4) Rinse the squid thoroughly until it's not slippery anymore. You can skin it if you want. Drain it well.



## Kimchi-making FAQ:

*Q: Do I have to make porridge to make kimchi?*

A: No, you don't have to. Some people don't make it at all, but I always do, to make good *kimchi* paste. Porridge helps the hot pepper flakes, fish sauce, garlic, ginger and spices mix together. Otherwise, the *kimchi* paste will be too thick and it won't easily spread between the cabbage leaves. You can use sweet pear juice instead of making porridge if you want. I sometimes use pear to make *kimchi* paste, too.

*Q: Why do you soak the cabbage before salting?*

A: It takes too long to salt cabbage that hasn't been pre-soaked.

*Q: Does kimchi ever go bad? How come there is some white stuff on top of my kimchi?*

A: If you keep your *kimchi* properly, it won't go bad for months and months. Don't forget to press down on the top of the *kimchi* in the container with a spoon whenever you take some out. It'll prevent your *kimchi* from being exposed to air. If you see the top of your *kimchi* already has white stuff (mold), remove the top layer of the *kimchi* and you still can eat the rest of the *kimchi*.

*Q: You used squid in your kimchi. In your first book your kimchi was made with raw oysters. My other Korean friends never use oysters or squid.*

A: *Kimchi* recipes vary from region to region, so some ingredients will be different. You can follow a few different recipes and choose the best recipe that suits your taste.

*Q: I'm interested in adding raw oysters or squid to my Kimchi, but I'm afraid that it might go bad and I'll get a stomachache.*

A: You should use very fresh oysters or fresh frozen product, then it will ferment along with your *kimchi*.

see <http://www.maangchi.com/recipe/easy-kimchi>  
for video, comments, and help

# Cucumber pickles (Oijangajji)

*Oijangajji* makes for delicious side dishes. After we make the pickles I'll show you how to make two side dishes with them.

## Ingredients:

Kirby cucumbers, water, kosher salt, vinegar, and apples.



- 1) Wash and drain 5 pounds of cucumbers.
- 2) Put 9 cups water, 1 cup of salt, and 1 cup of vinegar in a large pot.
- 3) Remove the cores from two small apples. Slice the apples thinly and put them into the pot.
- 4) Stir the pot of brine and apple slices with a wooden spoon until the salt on the bottom of the pot dissolves.
- 5) Bring to a boil over high heat for about 40 minutes, then strain out the cooked apples.
- 6) Put the cucumbers into the hot brine. Turn them over with a wooden spoon. They'll turn a bright green.
- 7) Let the pot sit until the brine cools down.

- 8) Move the cucumbers into a glass jar and pour the brine over the cucumbers.
- 9) Close the lid and let it sit for 12 to 24 hours at room temperature.
- 10) Drain the cucumbers by pouring out the brine into a pot.
- 11) Boil the brine again for 10 minutes to sterilize it.



- 12) Turn off the heat and let the brine cool down.
- 13) Pour the brine back on the cucumbers and refrigerate.  
*\*tip: Wait at least 1 week before you eat it.*

Let's make two side dishes with the *oijangajji*.

## Korean style cucumber pickle side dish (Oijangajji muchim)

### Ingredients:

2 pickled cucumbers (about  $\frac{3}{4}$  to 1 cup's worth), hot pepper flakes, garlic, green onion, green chili pepper, honey, sesame oil, and roasted sesame seeds.

- 1) Slice 2 *oijangajji* thinly and put them into a mixing bowl.





- 2) Add 1 to 2 ts of hot pepper flakes, 1 clove of minced garlic, 1 tbs chopped green onion, 2 ts chopped green chili pepper,  $\frac{1}{2}$  ts honey, and  $\frac{1}{2}$  ts sesame oil. Mix by hand or with a spoon.
- 3) Transfer to a serving bowl. Sprinkle  $\frac{1}{2}$  tbs roasted sesame seeds over top.
- 4) Serve with rice.



## Cold cucumber pickle soup (Oijangajji naengguk)

### Ingredients:

Cucumber pickles, garlic, vinegar, hot pepper flakes, salt, green onion, green chili pepper, red chili pepper or red bell pepper, honey, and ice cubes.

- 1) Slice 2 *oijangajji* thinly and put them into a glass bowl.
- 2) Add 1 clove of minced garlic, 2 ts vinegar, 1 ts hot pepper flakes, 1 ts salt, 1 tbs chopped green chili pepper, 1 tbs chopped green onion, 1 tbs chopped red bell pepper (or red chili pepper), 1 ts honey, and mix with a spoon.
- 3) Add 1 cup purified water and 7 or 8 ice cubes. Mix well with a spoon.
- 4) Serve with rice.



see <http://www.maangchi.com/recipe/oijangajji>  
for video, comments, and help

# Perilla leaf kimchi and perilla leaf pickles (Kkaennipkimchi, Kkaennipjangajji)

Perilla leaves have really good flavor, like mint, so they're used in many Korean dishes. I'll show you how to make 2 different side dishes with them.

## Kkaennipkimchi

### Ingredients:

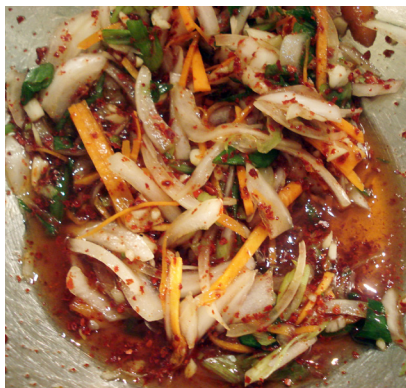
Perilla leaves, fish sauce, onion, garlic, carrots, green onion, honey, hot pepper flakes, and roasted sesame seeds.



- 1) Wash and drain 135 grams (about 3 cups' worth) of perilla leaves.
- 2) Make a *kimchi* paste by mixing 4 cloves of minced garlic, 2 chopped green onions, ¼ cup's worth of sliced onion, 2 tbs of carrot cut into matchsticks, 3 tbs fish sauce, 1 to 2 tbs of hot pepper flakes, and 1 ts of honey.

see <http://www.maangchi.com/recipe/kkaennip-kimchi-and-jangajji>  
for video, comments, and help





- 3) Spread some paste between the perilla leaves.  
*\*tip: You don't need to put paste on every leaf, just every 2 leaves.*
- 4) Put the *kkaenipkimchi* in a container and keep it in the refrigerator.
- 5) Serve with rice and sprinkle some roasted sesame seeds over top before serving.





## Perilla leaf pickles (Kkaennipjangajji)

### Ingredients:

Perilla leaves, soy sauce, apple, onion, garlic, 1 cup water, jalapeno peppers, and sliced ginger.

- 1) Wash and drain 1 pound of perilla leaves.
- 2) Prepare 1½ cup soy sauce to salt the leaves.



- 3) Take about 1 dozen of the perilla leaves and put them into a large bowl. Drizzle soy sauce between the leaves, little by little.
- 4) Repeat until you've used all the leaves. There should be some soy sauce in the bottom of the bowl.
- 5) Turn the leaves over a couple of times so they salt evenly. Let them sit for about 1 hour.
- 6) 1 hour later, squeeze the leaves slightly and put them into a container.
- 7) Transfer the liquid soy sauce brine to a pot. Add 1 cup of water, 1 medium size sliced onion, 4 or 5 cloves of garlic, 1 medium sized sliced apple, and 1 tbs of sliced ginger.
- 8) Bring to a boil for 30 minutes over medium high heat.



- 9) Strain the brine and cool it down until it reaches room temperature.
- 10) Pour the brine onto the leaves in the container and keep it in the refrigerator.
- 11) Serve with rice.

When you serve it, sprinkle roasted sesame seeds and shredded red pepper (*silgochu*) over top of each portion.



# Broccoli pickles

Broccoli isn't a traditional Korean vegetable, so this is something that I invented by applying Korean pickle-making techniques to broccoli. It could be a great side dish to accompany rice. I hope you like it!

## Ingredients:

1 bunch of broccoli (about 700 grams), salt, sugar, vinegar, and water.



- 1) Make brine:  
Put 5 cups of water,  $\frac{1}{4}$  cup of salt,  $\frac{1}{4}$  cup of sugar, and  $\frac{1}{2}$  cup of vinegar into a pot and bring to a boil.
- 2) Cut the broccoli florets from the stems. Cut lengthwise into halves or quarters until they are bite-sized.
- 3) Remove the tough bottom ends of the stems, and skin off the rough parts. Then cut them into bite sized pieces.
- 4) Rinse the broccoli florets and stems in cold water. Put them into a strainer over a large bowl.
- 5) When the pickle juice boils, pour it over the broccoli little by little to blanch. The hot boiling brine will go through the strainer and gather in the bowl underneath.





- 6) Immerse the blanched broccoli in icy cold water to keep its bright green color. Strain it.
- 7) Put the broccoli into a glass jar. When the brine cools down, pour it into the jar and close the lid.
- 8) Store it in the refrigerator, or serve right away with rice or noodles.





# Radish salad (Musaengchae)

Choosing a good radish is very important for good *mu-saengchae*. A good quality Korean radish is firm and the taste is sweet and crunchy! How do you know if it's firm and juicy enough? The outer skin will be smooth and shiny, without scratches.

## Ingredients:

Korean radish (or daikon), salt, vinegar, hot pepper flakes, sugar, garlic, green onion, and sesame seeds.



## Korean radish

- 1) Peel a radish and cut it into thin matchsticks. Put 3 to 3½ cups of radish matchsticks into a large bowl. Add 1 tbs kosher salt and mix it by hand. Set aside for 5 minutes.
- 2) Squeeze out any excess water from the radish strips.
- 3) Add 2 cloves of minced garlic, 1 stalk of chopped green onion, 1 tbs vinegar, 2 ts hot pepper flakes, and 2 ts sugar.



- 4) Mix together by hand until well combined.
- 5) Add 1 ts roasted sesame seeds and mix it up a bit more.
- 6) Transfer to a serving plate and serve with rice.



see <http://www.maangchi.com/recipe/musaengchae>  
for video, comments, and help

# Sautéed sea plant (Miyeok julgi bokkeum)

Edible sea plant (*miyeok*) contains high levels of calcium, iodine, vitamins, and other minerals. It's a little bland by itself, but when sautéed with a few seasonings it becomes delicious.

## Ingredients:

Seaweed stems, onion, garlic, *mulyeot* (or sugar or honey), soy sauce, onion, sesame oil, roasted sesame seeds, and artificial crabmeat (optional).



- 1) Rinse 1 pound of *miyeok julgi* in cold water a couple of times until all the salt is gone. Soak it in cold water for 10 minutes.
- 2) Boil about 8 cups of water in a pot.
- 3) Drain the *miyeok julgi* and put it into a pot of boiling water.
- 4) Blanch them for 20 seconds with the lid off.
- 5) Rinse in cold water, strain, cut them into bite size pieces, and set aside.
- 6) Mince 2 cloves of garlic and slice half of a medium-sized onion. Set them aside.
- 7) Tear 3 sticks of crabmeat lengthwise into threads. Cut them into bite size pieces and set aside.



- 8) Heat up a pan over medium high heat. Add 1 ts of vegetable oil.
- 9) Add the minced garlic and sliced onion. Stir it with a wooden spoon for 10 seconds, and then add *miyeok julgi*.
- 10) Keep stirring for about 3 minutes.
- 11) Add 1 tbs soy sauce, 2 ts *mulyeot*, and the crabmeat threads. Stir it another minute.
- 12) Turn the heat off and add 2 ts of sesame oil.
- 13) Transfer to a serving plate and sprinkle some roasted sesame seeds on top.





# Avocado appetizer and ginkgo nut skewers

Many people have requested that I make more recipes for Korean appetizers, but serving appetizers isn't common in Korean traditional cuisine. I invented these two recipes myself, because I love avocados and ginkgo nuts.

## Avocado appetizer

### Ingredients:

1 medium size avocado, flour, water, soybean paste, garlic, egg, salt, and vegetable oil.

- 1) Skin an avocado and slice it into several pieces.
- 2) Make a batter of 1/3 cup of water, 1/3 cup of flour, 1 clove of chopped garlic, and 1 to 2 ts of soybean paste.
- 3) Crack an egg into a bowl and add a pinch of salt. Mix it up.
- 4) Heat up the pan with some vegetable oil.
- 5) Dip sliced avocado into the batter and then coat them with the egg mixture. Put them on the pan and cook until both sides look light golden brown.
- 6) Transfer to a plate to serve.



## Ginkgo nut skewers

### Ingredients:

Vegetable oil, ginkgo nuts, and salt.



- 1) Heat up the pan over medium heat and add 1 tbs of vegetable oil.
- 2) Add a handful of ginkgo nuts and 2 ts of salt.
- 3) Stir them with a wooden spoon until the skins of ginkgo nuts are broken.
- 4) Wrap the cooked ginkgo nuts in a paper towel and rub them against each other to remove the skins.
- 5) Skewer ginkgo nuts and serve them.



# Seasoned dried shredded squid (Ojingeochaemuchim)

## Ingredients:

Dried shredded squid, hot pepper paste, garlic, olive oil, corn syrup (or rice syrup), sesame oil, and roasted sesame seeds.

- 1) Use scissors to cut 1 pound of dried shredded squid into bite sized pieces. Set aside.
- 2) Make a seasoning paste by mixing  $\frac{1}{2}$  cup hot pepper paste, 4 cloves minced garlic,  $\frac{1}{3}$  cup olive oil (or vegetable oil),  $\frac{1}{3}$  cup *mulyeot* (either rice syrup or corn syrup), and 2 tbs sesame oil in a large bowl with a wooden spoon until it becomes shiny red paste.
- 3) Put the squid strips into the seasoning sauce and mix well.
- 4) Transfer it to an air-tight container and keep it in the refrigerator.
- 5) Sprinkle some roasted sesame seeds over top and serve with rice.



see <http://www.maangchi.com/recipe/ojingeochaemuchim>  
for video, comments, and help

# Collard greens side dishes

Collard greens are not a vegetable regularly used in Korean cuisine. However, since the vegetable is nutritious, healthy, and delicious, I wanted to use it in my cooking.

## Korean-style collard greens side dish

### Ingredients:

1 pound of collard greens, salt, garlic, onion, dried anchovies, soybean paste, and water.



- 1) Boil water in a large pot.
- 2) Cut off the tough tops of the collard greens, and arrange the leaves side by side with the stems together.
- 3) Add a handful of salt to the boiling water.
- 4) Put the collard greens in boiling water stem-first and cook for 1 minute.
- 5) Submerge the collard greens in the water by pressing them down with a wooden spoon.
- 6) Close the lid and cook for 3 minutes.
- 7) Drain the collard greens and rinse them in cold water a couple of times.
- 8) Drain the water and chop the leaves into small pieces.





- 9) Put them in a wok or cooking pot.
- 10) Add 3 cloves of minced garlic, 7 large dried anchovies (after you remove the heads and guts),  $\frac{1}{4}$  cup soy-bean paste,  $\frac{1}{4}$  cup chopped onion, and  $1\frac{1}{2}$  cup water.
- 11) Close the lid and bring to a boil.
- 12) Open the lid 10 minutes later. Mix with a spoon and cook another 10 minutes.
- 13) Transfer to a serving plate and serve with rice.



## Maangchi's vegetarian collard greens side dish

### Ingredients:

1 pound of collard greens, garlic, olive oil, roasted cashew nuts, water, salt, honey, and vinegar.

- 1) Boil water in a large pot.
- 2) Cut off the tough tops of the collard greens, and arrange the leaves side by side with the stems together.
- 3) Add a handful of salt to the boiling water.
- 4) Put the collard greens in boiling water stem-first and cook for 1 minute.
- 5) Submerge the collard greens in the water by pressing them down with a wooden spoon.
- 6) Close the lid and cook for 3 minutes.
- 7) Drain the collard greens and rinse them in cold water a couple of times.
- 8) Drain the water and chop the leaves into small pieces.
- 9) Put them in a wok or cooking pot.
- 10) Blend 1/3 cup roasted cashew nuts and 1½ cup water with a blender for a minute and add it to the pot.



- 11) Add 3 cloves of minced garlic, 2 ts salt, 1 tbs olive oil, and 1 tbs vinegar.
- 12) Mix well with a spoon and bring to a boil over high heat.
- 13) 10 minutes later, open the lid and mix with a spoon. Cook another 10 minutes.
- 14) Transfer to a serving plate and serve with rice, roasted meat, or BBQ.



see <http://www.maangchi.com/recipe/collard-greens-side-dishes>  
for video, comments, and help

# Mung bean jelly side dish (Cheongpomuk muchim)

## Ingredients:

For mung bean jelly:

Mung bean starch powder, water, and salt.

For the sauce:

Soy sauce, garlic, honey (or sugar), green onion, roasted sesame seeds, and sesame oil.

Vegetables:

Edible chrysanthemum (“*ssukga*” in Korean) and perilla leaves (or basil leaves).

Garnish:

Tomato, green chili pepper, red chili pepper, laver, and shredded red pepper (*shilgochu*).



## Mung bean jelly starch powder

- 1) Put 1 cup of mung bean starch powder and 7 cups of water in a heavy-bottomed pot. Mix it well with a wooden spoon.



- 2) Bring to a boil over medium high heat for about 7 to 8 minutes. Stir occasionally with a wooden spoon to stop it from sticking to the bottom of the pot.
- 3) Add 1 ts of salt and cook for a few more minutes.
- 4) Lower the heat and simmer for 2 to 3 more minutes until the jelly looks bubbly and translucent.
- 5) Turn off the heat. Pour the hot jelly into some rectangular containers and your favorite silicone cookie molds.
- 6) Let them cool down for 1 to 2 hours, then put it in the refrigerator. It will take at least 4 hours for the jelly to become firm and solid.

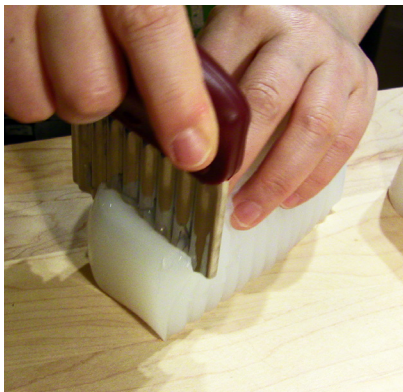


Make sauce (“yangnyeomjang”)

- 1) Put 1/3 cup soy sauce, 1 ts honey(or 2 ts sugar), 3 cloves of minced garlic, 1 stalk of chopped green onion, and 1 tbs sesame oil into a bowl. Mix well.  
*\*tip: add some hot pepper flakes if you like them.*

Are you ready to serve now?

- 1) Take the jelly out of the refrigerator and cut it into bite size strips. of  $\frac{1}{2}$ " x 2" x  $\frac{1}{2}$ " or rectangles of 2" x  $2\frac{1}{2}$ " x  $\frac{1}{3}$ ".



- 2) Roast both sides of some laver sheets over the element on your stove. Put the sheets into a plastic bag and crush them by rubbing the bag with both hands.



The first way to serve is for 8 to 10 servings:

- 1) Put 4 cups of mung bean jelly strips into a bowl and add  $\frac{1}{4}$  cup to  $\frac{1}{3}$  cup of the sauce.
- 2) Add 1 cup's worth of edible chrysanthemum, a few chopped perilla leaves, and 3 tbs of laver flakes.
- 3) Mix well and transfer to a large plate.

- 4) Sprinkle some roasted sesame seeds and some shredded red pepper over top before serving



The second way to serve:

- 1) Cut the mung bean jelly into bite size pieces.
- 2) Put them on a plate and add the sauce, roasted sesame seeds, and laver flakes.
- 3) Garnish with chopped red chili pepper and green mint leaves.







The third way to serve:

- 1) Put bite size mung bean jelly pieces into a small bowl.
- 2) Add the sauce, laver flakes, and roasted sesame seeds to the top and garnish with shredded red pepper.





# Pan fried tofu with spicy sauce (Dubu buchim yangnyeomjang)

## Ingredients:

Tofu, soy sauce, hot pepper flakes, sugar, green onion, garlic, sesame oil, and roasted sesame seeds.



- 1) Slice a half package of tofu (about 10 oz, or 280 grams) into bite size pieces about  $\frac{1}{4}$  inch thick. You'll get about 10 pieces. Towel off each piece.
- 2) Heat a pan with 1 to 2 tbs of vegetable oil. Add the tofu and lower the heat. Cook over low heat for 5 to 7 minutes.
- 3) When the bottom of the tofu looks golden brown, turn it over and cook another 5 minutes.
- 4) Transfer the cooked tofu to a serving plate.
- 5) Make sauce in a small bowl by mixing 1 clove of minced garlic, 1 chopped green onion, 1 ts of hot pepper flakes, 1 ts of sugar (or honey), 2 tbs of soy sauce, and 2 ts of sesame oil.
- 6) Spoon the sauce evenly over the tofu, and sprinkle some roasted sesame seeds over top just before serving.

- 7) Serve with rice as a side dish.



## Pan fried tofu in soy sauce (Dubu ganjang jorim)

### Ingredients:

Tofu, garlic, soy sauce, corn syrup (*mulyeot*), and black sesame seeds.

- 1) Slice a half package of tofu (about 10 oz, or 280 grams) into bite size pieces about  $\frac{1}{4}$  inch thick. You'll get about 10 pieces. Towel off each piece.
- 2) Heat a pan with 1 to 2 tbs of vegetable oil. Add the tofu and lower the heat. Cook over low heat for 5 to 7 minutes.
- 3) When the bottom of the tofu looks golden brown, turn it over and cook another 5 minutes.
- 4) Add 1 clove of minced garlic, 1 tbs of soy sauce, and 1 tbs of corn syrup. Gently mix it together and turn it over to caramelize the tofu.



- 5) Turn the heat off and transfer the caramelized tofu to a serving plate.
- 6) Sprinkle some roasted black sesame seeds over top before serving with rice, or as an item in your *doshirak* (Korean lunch box).



# Spicy stir-fried fish cakes (Ueomuk bokkeum)

*Ueomuk bokkeum* is a simple, easy Korean side dish. It's a popular item in *doshirak* (Korean lunchboxes).

## Ingredients:

Fish cakes, onion, garlic, green onion, green chili pepper, hot pepper paste, corn syrup (or sugar), vegetable oil, sesame oil, and roasted sesame seeds.



- 1) Cut 2 cups' worth of fish cakes into bite sized pieces.
- 2) Slice half an onion ( $\frac{1}{4}$  cup), mince 2 cloves of garlic, and chop up 1 green onion and a green chili pepper.
- 3) Add 1 tbs of vegetable oil to a heated pan.
- 4) Add the fish cakes to the pan and stir them for a few minutes until they're golden brown.
- 5) Add the sliced onion, minced garlic, and chopped green chili pepper to the pan and stir for a few more minutes.





- 6) Add 2 tbs hot pepper paste and 1 to 2 tbs of corn syrup and stir for a minute.
- 7) Turn off the heat and add 1 ts of sesame oil, 2 ts of roasted sesame seeds and 1 chopped green onion.
- 8) Serve with rice, or keep in the refrigerator until needed.

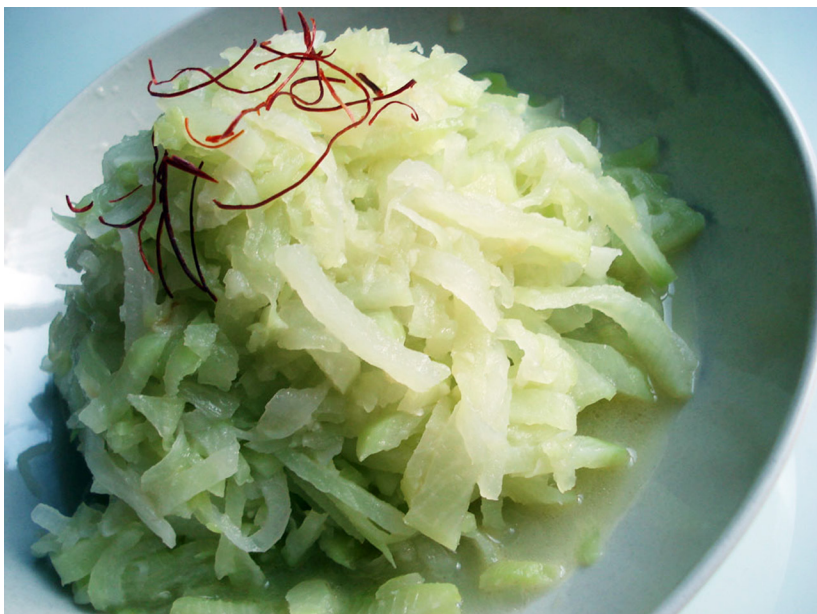


# Cooked radish side dish (Muwoonamul)

## Ingredients:

Korean radish, salt, garlic, sesame oil, vegetable oil, and shredded red pepper (*shilgochu*).

- 1) Cut a medium-sized Korean radish into 5 to 6 cups' worth of thin strips.
- 2) Heat up a pan and add the radish strips, 1 tbs of vegetable oil, 1 ts of salt, and 1 clove of minced garlic. Sauté for a few minutes.
- 3) Add  $\frac{1}{4}$  cup of water and close the lid. Lower the heat and simmer for 8 to 10 minutes.
- 4) Turn off the heat. Add a few drops of sesame oil and mix gently.
- 5) Transfer to a serving dish and garnish with shredded red pepper.
- 6) Serve with rice.



# Skewered pancakes with vegetables and beef (Pasanjeok)

Pasanjeok is typically made on festival days. It's a pan fried skewered pancake with green onion, carrot, and beef. I added asparagus because it works well with this recipe.

## Ingredients (for 4 servings):

Beef (sirloin steak), soy sauce, honey, garlic, sesame oil, black ground pepper, green onions, carrots, asparagus, salt, flour, and vegetable oil.

- 1) Cut about 200 grams (7 to 8 oz) of sirloin steak into strips  $5\frac{1}{2}$  inches long,  $\frac{1}{2}$  inch wide, and  $\frac{1}{2}$  inch thick.
- 2) Tenderize by pounding the beef strips against the grain with the back of the blade of your kitchen knife.



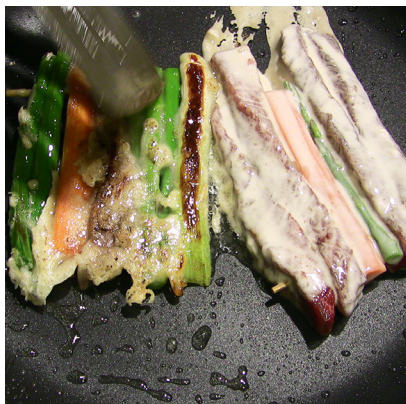
- 3) Put the beef into a bowl and add 1 clove of minced garlic, 1 ts honey,  $\frac{1}{2}$  tbs soy sauce, 1ts sesame oil, and  $\frac{1}{4}$  ts ground black pepper. Mix well with a spoon and refrigerate.

- 4) Prepare the vegetables:
- Cut 1 large carrot into several strips 4½ inches long, ½ inch wide, and ½ inch thick.
  - Cut the top leafy part of 6 or 7 stalks of asparagus into 4½ inch long pieces.
  - Cut 6 or 7 stalks of green onions into 4½ inch long pieces.
- 5) Boil 4 cups of water in a pot.
- 6) Add 1 ts salt to the boiling water and blanch the carrot strips, asparagus, and white part of green onions for 1 minute with the lid closed.
- \*tip: Don't blanch the green part of the green onions.*
- 7) 1 minute later, strain the vegetables, rinse in cold water, and drain.
- 8) Put green onions, carrot, asparagus, beef strips on the skewers.



- 9) Make a batter by mixing ½ cup flour, ½ cup water, and ½ ts salt in a bowl.
- 10) Drizzle some vegetable oil on a heated non-stick pan. Dip each skewer into the batter and put it on the pan to cook.





- 11) About 1 minute later, when the bottom is light golden brown, turn over the skewers and cook for another minute. Cooking time should only be a few minutes because all the hard ingredients are pre-cooked. When the beef strips are cooked, it's done.
- 12) Make dipping sauce by mixing 1 tbs soy sauce, 1 tbs vinegar, and  $\frac{1}{2}$  tbs chopped green onions.
- 13) Serve as appetizers, a side dish, or a snack.



# Butternut squash pancake (Hobakjeon)

## Ingredients (for 2 medium sized pancakes):

Butternut squash, salt, flour, and vegetable oil.

- 1) Cut a butternut squash in half and remove the seeds with a spoon.
- 2) Peel the skin of the squash with a potato peeler and julienne into thin matchstick strips.
- 3) Put 2 cups of butternut squash strips into a bowl. Add  $\frac{1}{4}$  ts salt, mix by hand, and set aside.
- 4) Wait 20 minutes for the strips to become damp (this recipe doesn't use water).



- 5) Add 3 to 4 tbs flour to the bowl and mix lightly by hand or with a spoon.
- 6) Heat up a pan and add 1 tbs olive oil or vegetable oil.
- 7) Spoon half the butternut squash mixture onto the pan.
- 8) Spread the batter thinly, smooth it out with your spoon, and cook for a few minutes over medium heat.
- 9) When the bottom of the pancake is light golden brown and crispy, flip it over.



- 10) Keep pressing the pancake gently and add more vegetable oil to make it crispier.
- 11) Transfer to a serving plate and serve it hot.



see <http://www.maangchi.com/recipe/hobakjeon>  
for video, comments, and help



# Zucchini pancake (Hobakjeon)

**Ingredients (for one large pancake, for sharing):**

Zucchini, salt, water, flour, sesame oil, and vegetable oil.



- 1) Julienne a small zucchini and put 1½ cups of the strips into a bowl.
- 2) Add ½ cup flour, ½ ts salt, ½ cup water and mix it well with a spoon.
- 3) Put 2 tbs vegetable oil on a heated pan and add the batter.
- 4) Spread the batter evenly and thinly to make a large circular pancake.





- 5) About 1 minute later, when the bottom of the pancake is firm, add 1 tbs sesame oil to the pan along the edge of the pancake.
- 6) Tilt and shake the pan so that the sesame oil spreads underneath the pancake.
- 7) Cook another minute until the bottom turns light golden brown and crispy.
- 8) Turn over the pancake with a spatula, or flip it over in the air if you're confident you can do it.
- 9) Add more vegetable oil if you want to make it more crispy. Cook for 1 to 2 minutes.
- 10) Transfer the pancake to a large serving plate and serve with dipping sauce.

Dipping sauce:

- 11) In a small glass bowl mix 2 tbs soy sauce, 1 tbs vinegar, 1 tbs chopped onion, 1 clove of minced garlic, and 1 sliced green chili pepper.



# Grilled mackerel (Godeungeo gui)

## Ingredients:

1 mackerel (1¼ pound: about 600 grams), salt, vegetable oil, and flour.



- 1) Split open the mackerel by cutting along the bottom of the fish from neck to tail.
- 2) Remove the guts from the fish by pulling them out from just below the head.
- 3) Rinse the fish in cold water and drain.
- 4) Cut it in half crosswise.
- 5) Sprinkle 1½ tbs salt evenly on both sides of each piece of fish. You can use more or less salt depending on your taste.
- 6) Keep it in the refrigerator for at least 30 minutes before cooking. You can either pan-fry or grill.

## Pan-fried mackerel

- 1) Coat both sides of fish with  $\frac{1}{4}$  cup of flour.
- 2) Heat up the pan and add 2 tbs vegetable oil.
- 3) Cook the fish for 3 minutes over medium high heat until the bottom turns light golden brown.
- 4) Turn it over with a spatula and cook for 7 minutes over low heat.
- 5) Turn it over and cook for 1 to 2 more minutes over low heat.
- 6) Transfer to a serving plate and serve with rice.

## Grilled mackerel

- 1) Preheat the oven and set it to broil.
- 2) Rub some vegetable oil on both sides of the fish.
- 3) Broil the fish on the bottom rack of the oven for 10 to 12 minutes.
- 4) Turn it over and cook 4 to 5 more minutes until golden brown.



# Spicy stir-fried pork (Doejibulgogi)

## Ingredients:

Pork belly (or pork shoulder), hot pepper paste, onion, garlic, ginger, green onions, green chili pepper, hot pepper paste, hot pepper flakes, brown sugar, soy sauce, ground black pepper, sesame oil, roasted sesame seeds, and lettuce.



- 1) Add these ingredients to a thick bottomed wok or pan:
  - 1½ pounds (600 grams) of pork belly cut into bite size pieces about ¼ inch thick
  - 1 sliced medium onion, 3 chopped green onions
  - 4 cloves of minced garlic, ½ ts minced ginger
  - 1 chopped green chili pepper (optional)
  - 1/3 cup hot pepper paste
  - 2 tbs hot pepper flakes
  - 2 tbs natural brown sugar
  - 1 tbs soy sauce
  - ½ ts ground black pepper
  - 2 ts sesame oil

see <http://www.maangchi.com/recipe/doejibulgogi>  
for video, comments, and help





- 2) Heat up the pan over high heat.
- 3) Mix and stir all ingredients with a wooden spoon until the pork is cooked thoroughly. It'll take about 10 minutes and the onion will look translucent and mushy when it's done.
- 4) Transfer to a serving plate and serve with a bowl of rice, lettuce, soup, *kimchi*, and a few more side dishes if you want.



# Kimchi pancake (Kimchijeon)

*Kimchijeon* made with chopped *kimchi* is pretty easy to make. You don't need any special ingredients as long as you have some fermented *kimchi* in your fridge. I make this style of *kimchijeon* at home all the time.

## Kimchijeon made with chopped kimchi

### Ingredients (for 2 to 4 servings):

*Kimchi*, onion, salt, sugar, flour, and vegetable oil.



- 1) In a bowl, put 1 cup of chopped *kimchi*, 3 tbs of *kimchi* juice, 2 tbs chopped onion,  $\frac{1}{2}$  ts salt,  $\frac{1}{2}$  ts sugar,  $\frac{1}{2}$  cup all-purpose flour, and  $\frac{1}{4}$  cup water. Mix well with a spoon.
- 2) Heat up a 12 inch non-stick pan over medium high heat and drizzle about 2 tbs grape seed oil into it.
- 3) Place the mixture of *kimchi* pancake batter on the pan and spread it thinly and evenly with a spoon.
- 4) Cook it for 1 to 1½ minutes until the bottom gets golden brown and crispy.

see <http://www.maangchi.com/recipe/kimchijeon>  
for video, comments, and help



- 5) Turn it over with a spatula or flip it in the air.
- 6) Lower the heat to medium and cook for another 1½ minutes.
- 7) Turn it over one more time and cook for 30 seconds more before transferring it to a serving plate.
- 8) Serve it right out of the pan, or cool it down and cut it into bite sized pieces.





## Kimchijeon from whole kimchi leaves

*Kimchijeon* made with whole *kimchi* leaves is what I would call “upgraded *kimchijeon*.” My late grandmother used to make it for us. I remember what I thought when I saw her making this pancake: “Hmm, grandma treats the *kimchi* leaf like a slice of fish? Interesting!” but I never told her what I thought. I just watched what she was doing.

### Ingredients:

*Kimchi*, ground pork, tofu, onion chives (or green onions), onion, salt, ground black pepper, sesame oil, egg, flour, and grape seed oil.

Prepare *kimchi*:

- 1) Place 6 or 7 *kimchi* leaves 6 to 7 inches long (about 16 cm) and  $\frac{1}{2}$  cup flour on a plate.
- 2) Coat both sides of each *kimchi* leaf in the flour by hand.

Make meat mixture:

- 1) In a small bowl, add 2 tbs ground pork (or beef), 2 tbs tofu (after gently squeezing out excess water with a paper towel), 1 ts chopped onion chives (or green onion), 1 tbs chopped onion, a pinch of salt and ground black pepper, and 1 ts of sesame oil. Mix well with a spoon and set aside.





Make the pancakes:

- 1) Place 1 egg in a small bowl and add a pinch of salt. Beat it with a fork.
- 2) Add some of the meat mixture on one side of a *kimchi* leaf. Add some flour on top of the mixture.
- 3) Put some of the meat mixture on the rest of *kimchi* leaves.
- 4) Heat up a non-stick pan and add some grape seed oil (or vegetable oil).
- 5) Coat each *kimchi* leaf with the egg mix and put them on the pan with the meat side facing down.
- 6) When the bottom of the *kimchi* pancake turns golden brown after 1 or 1½ minutes, turn it over and cook for another minute.
- 7) Turn it over one more time and cook another 30 seconds before moving it to a serving plate. You can serve it just as it is or cut it into pieces.



# Steamed pork buns (Jjinppang mandu)

## Ingredients (for 16 steamed pork buns):

For the dough:

All purpose flour, dry yeast, water, salt, sugar, and vegetable oil.

For the filling:

Ground pork, soy sauce, sesame oil, sugar, ground black pepper, garlic, onion, zucchini, carrot, green onions (or Asian chives), and mushrooms.



Make the dough:

- 1) In a large bowl, add 1 cup of warm water (under 40° Celsius: 100° F), 2 ts dry yeast, ½ ts salt, 2 tbs vegetable oil, and 1 ts sugar. Mix well until the dry yeast is fully dissolved.
- 2) Add 3 cups of flour to the yeast water. Mix with a wooden spoon, then knead for 2 to 3 minutes by hand.
- 3) Set aside in warm place until the dough doubles in size.

- 4) After the dough has risen, knead it again for 1 minute to remove any extra gas. Set it aside in warm place with the lid closed for 30 more minutes.

Meanwhile, prepare the fillings.

- 1) In a large bowl, place:
  - 1 cup chopped onion
  - ½ cup chopped carrot
  - 1½ cup chopped zucchini
  - 1½ cup chopped green onions
  - 2 cups chopped white mushrooms



- 2) Add 1 ts salt over top and mix it by hand. Set aside for 10 to 15 minutes.
- 3) Wrap the chopped vegetables in a cheesecloth and squeeze them gently to drain any excess water.
- 4) In a mixing bowl, add:
  - 14 oz (400 grams ) of ground pork
  - 1 ts soy sauce
  - 2 cloves of minced garlic
  - 1 ts sesame oil
  - ½ ts ground black pepper
- 5) Mix it by hand and set aside.

Let's cook!

- 1) In a heated pan, add 1 tbs vegetable oil and sauté the chopped vegetables for 2 to 3 minutes. Transfer them to a large bowl.
- 2) Heat up the pan again, and cook the seasoned pork for 3 minutes until fully cooked.
- 3) Put the pork into the bowl with the vegetables and mix it all up.



Now let's make the buns:

- 1) Split the dough into 16 identically-sized smaller pieces.
- 2) Take a few dough balls and put them on a floured cutting board. The rest of balls stay in the bowl with the lid closed, to prevent them from getting dried out.
- 3) Roll out each ball into a disk 4 inches in diameter.
- 4) Place a disk into your palm and add 2 to 3 tbs of filling mixture to the center of it.
- 5) Lift the edges of the disk up around the filling, then press the edges together to seal the filling snugly inside the bun.
- 6) Repeat with the remaining dough and filling, until you've made 16 buns.





- 7) Put 6 to 7 cups of water in the bottom of a large steamer. Put a cheesecloth or cotton cloth on the steamer rack before adding the buns (baking cups also work well). When you put the buns on the rack, leave a 1 inch gap between them because they will expand when steamed.
- 8) Wait for 20 more minutes to let the dough rise even more.

see <http://www.maangchi.com/recipe/jjinppang-mandu>  
for video, comments, and help



- 9) Bring to a boil over high heat, and steam for 20 minutes.

Dipping sauce:

- 1) Combine 1/3 cup soy sauce, 2 tbs of vinegar, and 2 ts sugar in a small bowl.
- 2) Add 1/2 cup of chunks of onion, some chunks of green chili pepper, and some roasted sesame seeds.
- 3) When the buns are cooked, turn off the heat and open the lid to prevent water from underneath the top of the lid from dripping onto the buns.

Serve with the dipping sauce, and enjoy!



# Sweet pancakes with brown sugar syrup filling (Hoddeok)

## Ingredients:

Flour, water, dry yeast, salt, vegetable oil, sugar, brown sugar, walnuts, and cinnamon powder.

Make *hoddeok* dough:

- 1) Place 1 cup of lukewarm water into a mixing bowl.
- 2) Add 2 tbs white sugar, 2 ts yeast,  $\frac{1}{2}$  ts salt, and 1 tbs vegetable oil. Stir it well.
- 3) Add 2 cups of all purpose flour to the bowl. Mix it in with a rice scoop or by hand.
- 4) Let the dough rise. Let it sit covered at room temperature for 1 hour.
- 5) After an hour, the dough will rise to double its size. Knead it to remove any gas bubbles in the dough.
- 6) Let it rise for another 10 to 20 minutes.



Make filling (for 8 *hoddeok*):

- 1) Mix  $\frac{1}{2}$  cup brown sugar, 1 ts cinnamon powder, and 2 tbs chopped walnuts in a bowl.

*\*tip: You could use mozzarella cheese for stuffing.*

*Invent your own fillings with your favorite ingredients.*

Let's make *hoddeok*:

- 1) Place and spread  $\frac{1}{2}$  cup flour on your cutting board.
- 2) Put the dough on your cutting board and knead it. Make it into a lump, and cut it into 8 equal-sized balls.
- 3) Take 1 ball, flatten it out, put some filling in the center of the dough, and then seal it.

- 4) Repeat this 8 times to make 8 stuffed balls.

*\*tip: Use some flour from the cutting board to prevent your fingers from sticking to the dough.*



- 5) Heat up your non-stick pan over medium heat and add some vegetable oil.
- 6) Place 1 ball on the pan and let it cook for 30 seconds.
- 7) When the bottom of the dough ball is light golden brown, turn it over and press down on the dough with a spatula to make a thin and wide circle (about the size of a CD).





- 8) Let it cook 1 minute until the bottom is golden brown.
- 9) Turn it over again and turn down the heat very low. Place the lid on the pan and cook for 1 more minute. The brown sugar filling will melt into syrup.
- 10) Serve hot.



see <http://www.maangchi.com/recipe/hoddeok>  
for video, comments, and help

# Triangle-shaped seaweed rice packet (Samgak kimbap)

**Ingredients (for 3 or 4 servings, or 8 or 9 *samgak kimbap*):**

Cooked rice (about 4 cups' worth), vinegar, white sugar, salt, laver for *samgak kimbap*, a can of tuna, soy sauce, garlic, sesame oil, roasted sesame seeds, ground black pepper, *kimchi*, and hot pepper paste.



Prepare rice:

- 1) Mix 1 tbs vinegar, 2 ts of white sugar, and  $\frac{1}{4}$  ts of salt in a small bowl until the mixture looks clear.
- 2) In a large bowl, add 4 to 5 cups of fresh warm rice and pour the clear liquid. Mix it in and let it cool down.

Make tuna filling:

- 1) Open a can of tuna and squeeze out the water through a cheesecloth.
- 2) Put 1 ts vegetable oil in a heated pan.
- 3) Add 1 clove of minced garlic, the tuna, 2 ts of soy sauce, and 2 ts of brown sugar into the pan and stir it for a few minutes.
- 4) Turn the heat off and add 1 ts sesame oil, 1 ts roasted sesame seeds, and  $\frac{1}{4}$  ts of ground black pepper.

### Kimchi filling

- 1) Chop  $\frac{1}{4}$  cup of *kimchi* and put it in a small bowl.
- 2) Add 1 ts of hot pepper paste, 1 ts of sesame oil, and 1 ts of roasted sesame seeds to the *kimchi* and mix it up.

Pack the mold:

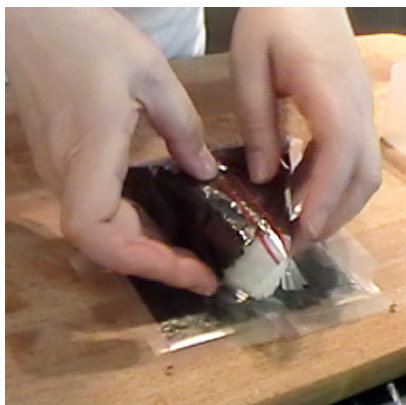
- 1) Fill the mold  $\frac{2}{3}$  full with cooked rice.
- 2) Put your filling in the center of the rice.
- 3) Top up the mold with rice, put on the lid, and press it down.



see <http://www.maangchi.com/recipe/samgakkimbap>  
for video, comments, and help

Wrap it up:

- 1) Take out a sheet of laver from the package. Don't remove the plastic wrap, you'll need this.
- 2) Look for the numbers on the sheet. The side of the sheet with the numbers on it should face down, and #1 should be pointing away from you.
- 3) Take the lid off your mold, and place it face down on your sheet. The tip of the triangle should be pointing away from you, towards #1. Let the rice packet gently slide out onto the sheet.
- 4) Fold the bottom of the sheet over the rice, away from you and towards #1. Then fold up the sides. Keep them in place with the sticker that came with the *kim*.







How to eat it:

- 1) Look for #1 packet wrapper. Pull that tab and the plastic strip will split the wrapper in two.
- 2) Gently remove the two halves of the wrapper, starting with #2 and then #3, putting the laver back into place each time as you remove the plastic. Be sure to keep the triangle shape intact.
- 3) When both sides of the wrapper are gone, take a bite!



# Rainbow rice cake (Mujigae ddeok)

Making this rice cake takes a lot of effort and time, even though the ingredients are pretty simple. However, if you make this rice cake for someone very special, you won't care much about the time and effort you spend making it.

## Ingredients:

Frozen rice flour (pre-soaked ground rice flour), sugar, salt, water, liquid food coloring (green, pink, and yellow), lemon, mugwort powder (*ssukgaru*), and cocoa powder.

## Cooking utensils:

Steamer, sifter, 8 inch (20 cm) ring or springform.



- 1) Thaw out the frozen rice flour package and put it into a large bowl.
- 2) Sift the rice flour.
- 3) Add 10 cups of water to the bottom of a steamer, and place a wet cloth over the rack.
- 4) Place an 8 inch cake ring in the center of the rack.

see <http://www.maangchi.com/recipe/mujigae-ddeok>  
for video, comments, and help

Make the brown layer (the bottom layer):

- 1) In a medium sized bowl put 1 cup of rice flour, 1 ts of cocoa powder, a pinch of salt, 2 tbs of white sugar, and 4 ts of water.
- 2) Mix it all up and press out any wet lumps by rubbing them gently between your palms.
- 3) Put the mixture into a sifter and sift it into the center of the ring.
- 4) Flatten out the mixture so it sits level in the ring.  
*\*tip: A business card works well for this.*



Make the green layer:

- 1) In a medium sized bowl put 1½ cup of rice flour, a pinch of salt, 2 tbs sugar, and 1 ts mugwort powder.  
*\*tip: You can replace mugwort powder with green tea powder.*

- 2) Put 2 tbs of water and 1 drop of green liquid food coloring into a small bowl. Mix well.  
*\*tip: Use the tip of a chopstick to extract a tiny amount of the food coloring.*
- 3) Add the green water to the rice cake mixture and mix it all up. Press out any wet lumps by rubbing them gently between your palms.
- 4) Put the mixture into a sifter and sift it into the center of the ring.
- 5) Flatten out the mixture so it sits level in the ring.



Make the yellow layer:

- 1) Put 1½ cup of rice flour in a medium sized bowl. Add a pinch of salt and 2 tbs sugar.
- 2) Put 1 tbs lemon juice, 1 tbs water, and 1 drop of yellow liquid food coloring into a small bowl. Mix well.
- 3) Add the yellow water to the rice cake mixture and mix it all up. Press out any wet lumps by rubbing them gently between your palms.
- 4) Put the mixture into a sifter and sift it into the center of the ring.
- 5) Flatten out the mixture so it sits level in the ring.





Make the pink layer:

- 1) Put 1½ cup of rice flour in a medium sized bowl. Add a pinch of salt and 2 tbs sugar.
- 2) Put 2 tbs water and 1 drop of hot pink (fuchsia) liquid food coloring into a small bowl. Mix well.
- 3) Add the pink water to the rice cake mixture and mix it all up. Press out any wet lumps by rubbing them gently between your palms.
- 4) Put the mixture into a sifter and sift it into the center of the ring.
- 5) Flatten out the mixture so it sits level in the ring.

Make the white layer (the top layer):

- 1) Put 1 cup of rice flour in a medium sized bowl. Add a pinch of salt, 2 tbs white sugar, and 4 ts water.
- 2) Mix it up and press out any wet lumps by rubbing them gently between your palms.
- 3) Put the mixture into a sifter and sift it into the center of the ring.
- 4) Flatten out the mixture so it sits level in the ring.

Now let's garnish!

- 1) On the top of the cake make flower petals out of 5 dried cranberries. Put a few pine nuts in the center.



- 2) Cut a thin strip of dried apricot for a flower stem.

Finally, let's steam it:

- 1) Close the lid of the steamer and bring to a boil for 30 minutes over high heat.
- 2) Turn down the heat and simmer another 5 minutes.
- 3) Take out the rice cake and let it cool down. Serve with tea or coffee.



# Sweet flower pancakes (Hwajeon)

## Ingredients:

Sweet rice flour (*chapssal garu*), salt, water, sugar, vegetable oil, and edible flowers.

- 1) Put 1 cup of sweet rice flour and a pinch of salt in a large bowl.
- 2) Add  $\frac{1}{2}$  cup of hot water little by little. Mix it well with a wooden spoon as you pour it in.
- 3) Knead the mixture for 5 minutes to make dough.
- 4) Cut the dough into 12 pieces and roll each piece into a ball.



- 5) Cover the dough balls with a wet cloth so they don't dry out. Set aside.
- 6) To make syrup, place  $\frac{1}{4}$  cup of sugar and  $\frac{1}{4}$  cup of water in a small pot. Simmer over low heat for about 15 minutes, then remove.
- 7) Heat up a non-stick frying pan over low heat. Drizzle  $\frac{1}{2}$  tbs of vegetable oil on it.
- 8) Press each rice cake ball into a disc about 5 cm in diameter and put it on the pan.

- 9) When the bottom of the rice cake is cooked, turn it over to cook the other side.
- 10) It will take about 3 to 4 minutes to fully cook a cake. Flatten it out on the pan with a spatula to make it larger.
- 11) Place an edible flower on top of one of the rice cakes. Flip it over and press it down with your spatula for 1 second so that the flower gets slightly cooked and sticks to the cake.



- 12) Transfer it to a serving plate.
- 13) When all the pancakes are done, drizzle the syrup over top.
- 14) Serve with green tea or rose tea.

see <http://www.maangchi.com/recipe/hwajeon>  
for video, comments, and help



# Rice dessert drink (Sikhye)

## Ingredients:

Barley malt powder, rice, sugar, water, and pine nuts.



- 1) Put 1 lb of barley malted powder in a large basin and mix it with 24 to 30 cups of water. Let it sit for 2 hours until all the dregs are sunk to the bottom of the basin.
- 2) Make rice:
  - Wash 2 cups of short grain rice. Drain and put in a pot with thick bottom.
  - Pour 1½ cups of water into the pot. Soak it for an hour with the lid closed.
  - Bring the pot to a boil over medium heat for 10 minutes.
  - Open the lid and turn the rice over with a rice scoop or spoon.
  - Simmer it over low heat for another 10 minutes until the rice is nice and fluffy.

see <http://www.maangchi.com/recipe/sikhye>  
for video, comments, and help

- 3) When the barley malted powder and water in the basin have completely separated, pour the water from the basin into your rice cooker and leave the dregs behind. If you have any leftover water, keep it in the fridge for future use. Throw out the dregs.
- 4) Add 1 cup of sugar and the cooked rice to the rice cooker.
- 5) Stir it and set the rice cooker's function to "warm" for 4 to 5 hours. Be sure not to set it "cook." Setting it to "warm" will ferment the rice so that the cornstarch from the rice converts to sugar. If you boil it, the fermenting process will stop.
- 6) 4 hours later, check to see if the rice is fermented or not. When the rice is fermented, a few grains of rice will float to the top.



- 7) Strain the rice and rinse it in cold water. Put it in a container. Add a little cold water and keep it in the refrigerator.
- 8) Transfer the liquid from the rice cooker to a large pot. Add any leftover liquid from step 3.
- 9) Add 1 cup of sugar and bring to a boil.  
*\*tip: You can add more water and sugar if you want.*



- 10) While boiling, skim off any foam that floats to the top.
- 11) Cool it down and transfer it to a glass jar or bottle. Keep it in the refrigerator.
- 12) Serve it cold in a bowl with a scoop of rice from step 7. Drop in a few pine nuts just before serving.  
*\*tip: You can add crushed ice made with sikhye liquid, and if you like all your rice grains to float, mix in 1 tbs of sugar just before serving.*



# Ginger cookies (Maejakgwa)

## Ingredients:

Flour, salt, sugar, ginger, pine nuts, water, cinnamon powder, and vegetable oil.

- 1) Put 2 cups of all purpose flour,  $\frac{1}{2}$  ts of salt, 1 tbs of sugar, 1 tbs of ginger juice, and  $\frac{1}{2}$  cup of water in a large stainless steel bowl. Knead by hand for about 20 minutes to make cookie dough.

*\*tip: If you use a food processor, kneading will only take about 2 minutes. Be sure to change the blades on your food processor to dough-making blades.*

- 2) Put the cookie dough in a plastic bag and set it aside for at least 30 minutes.



- 3) Chop 2 tbs of pine nuts to use as a garnish for the cookies. Set aside.
- 4) Take the dough out of the plastic bag. Roll it out with a rolling pin into a rectangular shape 50 cm wide, 40 cm tall, and 2 mm thick.
- 5) Cut the sheet of cookie dough into smaller rectangles 6 cm wide and 2 cm tall.
- 6) Put the leftover dough edges into a plastic bag to keep them moist.





- 7) Cut 3 slits into the middle of each piece of dough.
- 8) Push one end of the dough through the center slit to make ribbon shape.
- 9) Take the leftover dough out and roll it out on the cutting board with the rolling pin. Cut it into something fun: triangles, squares, hearts – or use a cookie cutter.



- 10) Heat up vegetable oil in a wok or frying pan. Test if it's hot enough by dropping a sample of the cookie dough into it. If the oil is hot enough, the dough will float slowly on the surface.

Make syrup:

- 11) Put  $\frac{1}{2}$  cup of sugar and  $\frac{1}{2}$  cup of water into a pot and bring to a boil over low heat for about 20 minutes. About half of the water should evaporate, so the syrup will be nice and thick.
- 12) Turn off the heat and add 1 ts of cinnamon powder. Stir well.
- 13) Add the syrup to the cookies and gently toss to lightly coat.
- 14) Sprinkle the chopped pine nuts over top and serve with tea.



see <http://www.maangchi.com/recipe/maejakgwa>  
for video, comments, and help



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If the much-hyped *Korean Wave* has an online culinary beachhead, it's surely "Maangchi's Korean Cooking Show," the *YouTube* channel run by Maangchi (aka Emily Kim) that has become a sensation with a generation hungry for something different, healthy, and genuine.

Racking up nearly 7 million views, the videos are straight-forward, honest, humorous, and authentic. They tackle one mysterious Korean dish at a time, showing viewers how to cook with verve and zest. If there's a wave, or a shift, it's happening right here.

This cookbook contains 56 recipes from those videos and her popular website [www.maangchi.com](http://www.maangchi.com). It's written and laid out to be accessible, current, and comprehensive, useful for the amateur and the professional alike.

If you're curious about cooking Korean food, this is the best place to start. And if you think you know how to cook it already, think again: the wave hasn't crested yet. It's just getting started.

