

Kimchi Soup

Kimchi-guk 김치국



Ingredients

Group 1

- 1 x Tuna Chunk Style Olive Oil or half can of spam cut into bite size
- 2 cups of chopped kimchi
- 2 Tablespoons of chili powder
- 1 teaspoon of sugar
- 5 cups of water



Preparation

1, Set a heavy-bottomed soup pot and boil water.



2, Add Group 1 ingredients and cook, stirring, and bring to a boil over high heat and cook for 20 minutes.

3, Add Group 2 and lower the heat to medium low. Cook for another 10 minutes. (optional)

Group 2

- 2 stalks of green onions, chopped (optional)
- 1 package of tofu, cut into bite sized cubes (optional)

4, Serve hot with rice and a few more side dishes if desired.

Tips

1, Scoop when the scum comes out when you boil soup.

2, You can put 1/2 pound of pork shoulder (or pork belly), cut into bite sized pieces, instead of tuna or spam.

Kimchi
Soup
김치국



Kimchi Pancake

Kimchijeon 김치전



Ingredients

Group 1

- ½ pound well-fermented cabbage kimchi, chopped into small pieces
- 3 spring onion, chopped
- ½ teaspoon sugar
- ½ cup all-purpose flour
- ½ cup water

Group 2

- 4 tablespoons vegetable oil



Preparation

- 1, Mix all from Group 1 in a medium bowl and mix well with a spoon.
- 2, Heat a 12-inch nonstick skillet over medium heat.
- 3, Add 2 tablespoons of the vegetable oil and swirl to coat the bottom of the pan.
- 4, Pour the batter into the pan and spread it with the back of a spoon or a spatula to make a large circle.
- 5, Cook until the bottom is golden brown and crisp, 3 to 5 minutes.
- 6, Carefully turn the pancake over. Cook until the bottom of the pancake is light golden brown and crisp, 3 to 5 minutes.

- 7, Drizzle the remaining 2 tablespoons oil around the edges of the skillet
- 8, Flip it one more time and cook for another minute.
- 9, Slide onto a large serving platter and serve immediately. You can cut it like pizza.

Kimchi
Pancake
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