



### 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 heavybottomed 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.

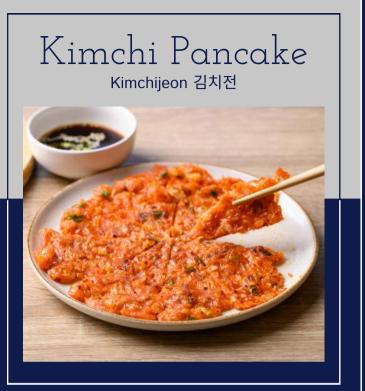
### Tips

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

2, You can put ½ pound of pork shoulder (or pork belly), cut into bite sized pieces, instead of tuna or spam.

Kimchi Soup





# Ingredients

#### Group 1

- ½ pound well-fermented cabbage kimchi, chopped into small pieces
- 3 spring onion, chopped
- 1/2 teaspoon sugar
- 1/2 cup all-purpose flour
- 1/2 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

