

And i attached Korean food recipe you wanted to know.

Try it. Very easy. You can do it. The photo of my face is a big bonus. hahahaha

Actually my teachers made me do this . My English ability is not good. I hope you understand what i wrote.

[Bibim bap]

Basic Ingredients (4 servings)

4 cups of rice, 100g of young zucchini, 100g of broad bellflower roots, 100g of bracken, 100g of green pea jelly, 100g of beef, 4 eggs, 4 pieces of sea tangle, 1 stem of crown daisy

Recipe

1. Soak the young zucchini in salted water for a little while. Squeeze the water out and saute in a pan.
2. Take out the bitterness from the roots of broad bellflower roots by rubbing them with salt. Rip them into thin strips and season with salt, sugar, and chili powder.
3. Sort the bracken into the lengths of 4-5cm and wash them. Panbroil slightly after mixing well with seasoned soy sauce.
4. Cut the green pea jelly into thin strips and mix with salt and sesame oil.
5. Cut beef into thin strips and saute after mixing well with seasoned soy sauce.
6. Cook yolks and whites of the eggs separately like crepe. Cut into strips in 4-5cm length.
7. Cut sea tangle into 0.2 thickness and fry in oil.
8. Arrange the prepared ingredients nicely onto the freshly cooked rice.
9. add "kochujang" (a red hot pepper paste)

[Bulgogi](beef BBQ)

Ingredients

1 pound of beef tenderloin, sliced thinly into pieces ½ inch x 2 inches and ⅛ inch thick

Marinade (for 1 pound of beef): ½ cup of crushed pear, ¼ cup onion purée, 4 cloves of minced garlic, 1 teaspoon minced ginger, 1 chopped green onion, 2 tbs soy sauce, 2 tbs brown sugar (or 1 tbs of brown sugar and 1½ tbs rice syrup), a pinch of ground black pepper, 1 tbs toasted sesame oil, several thin slices of carrot

Recipe

1. Mix all the marinade ingredients in a bowl.
2. Add the sliced beef and mix well.
3. You can grill, pan-fry, or BBQ right after marinating, but it's best to keep it in the fridge and let it 4. marinate for at least 30 minutes, or overnight for a tougher cut of beef. Serve with ssamjang.

Then, I will explain **Korean Traditional Recipe. I will explain about 'Bulgogi'**

It is my favorite food and many foreigners like this food. The ingredients is slice pork or beef, chooped galic, sugar, sesame oil, hot pepper, soy sauce, onion, cellophane noodle, carrot, green onion.

Soy sauce is Korean traditional sauce. It's based on been. It's color is black and tastes satly. In Korean food, Soy sauce is essential ingredient

Cilophane noodle is based on *sweet potato starch gel* . It's tastes chewy and color is clear. It's also common ingredients in Korean food.

First of all, you should make basic sauce. Soy sauce 2T, sugar 1T, sesame oil, hot pepper, pepper, chopped galic 1t,

And then stir all ingredients with sauce.

It' easy! and really delicious!.

Thank you for reading my letter. Have a nice day you too!!

this is soy sauce

Cilophane noodle Bulgogi!

Yumi

[Ddeokbokki](Hot and spicy rice cake)

Ingredients

1 pound of cylinder shaped rice cake, bought or homemade. (Use a little more if you're not adding hard boiled eggs and fish cakes), 4 cups of water, 7 large size dried anchovies, with heads and intestines removed, 6 x 8 inch dried kelp, 1/3 cup hot pepper paste, 1 tablespoon hot pepper flakes, 1 tablespoon sugar, 3 green onions, cut into 3 inch long pieces, 2 hard boiled eggs, shelled (optional), 1/2 pound fish cakes (optional)

recipe

1. Add the water, dried anchovies, and dried kelp to a shallow pot or pan.
2. Boil for 15 minutes over medium high heat without the lid.
3. Combine hot pepper paste, hot pepper flakes, and sugar in a small bowl. Remove the anchovies and kelp from the pot and add the rice cake, the mixture in the bowl, the green onion, and the optional fish cakes and hard boiled eggs. The stock will be about 2 1/2 cups.
4. Stir gently with a wooden spoon when it starts to boil. Keep stirring until the rice cake turns soft and the sauce thickens and looks shiny, which should take about 10 -15 minutes. If the rice cake is not soft enough, add more water and continue stirring until soften. When you use freshly made rice cake, it takes shorter time. If you use frozen rice cake, thaw it out and soak in cold water to soften it before cooking.
5. Remove from the heat and serve hot.

HoHyeon

Thank you for your reply florine. korea have many traditional recipes, and they are famous for a long history.

i'm talk about a **chicken porridge** to you.

material: washed rice 2C. chicken(rawness)200g. chapped welsh onion 2Ts. salt. papper.

1. soak the rice (10minute)
2. boil a chicken (reserve chickenstockforanotheruse)
3. you pick apart the cooked chicken.
4. Water andchicken stockand a halfrotten.(total 4C)
5. put the rice and chicken in 4
6. Bring to a boilstirringconstantly.(use wooden padel)
- 7.The waterdecreasesin moderation. put the welsh onion , salt and papper(You pays your money)
8. enjoy your meal!



i send you the picture.

your friend soohuan kim

Korea Food Recipes use a lot of spices and mostly everyone like spicy food. I want to be a chef to cook korea and foreign food fusion. What do you want to do in the future? I actually can not English...but I studied hard to learning English. New Year eating traditional food of Korea rice cake soup with my family. France do you usually do on New Year?



Ga Eul

Recipe for korean Rice cake (떡케이크)

mousse ring3, rice flour140g, sugar30g, little salt, water40~50g

Rice flour add sugar and salt get off in a sieve.

Rice flour mix to water.

Mixed rice flour in mousse ring.

Steam rice cake to 20min.



Juen