

Korean Street Food Recipes

떡볶이 (DdukBokki) – Spicy Rice Cakes modified from maangchi

Ingredients:

- 1 pound of rice cake
- 4 cups of water
- 7 large dried anchovies with heads and intestines removed
- 1/3 cup hot pepper paste
- 1 tablespoon sugar
- 3 green onions, cut into 3 inch long pieces
- 3 hard boiled eggs, shelled (optional)
- ½ pound fish cakes (odeng)
- Cabbage

Prep:

- Soak rice cakes in cold water
- Hard boil 3 eggs and peel
- Clean and chop green onions
- Clean and chop cabbage

Directions:

1. Add the water, dried anchovies to a shallow pot or pan.
2. Boil for 15 minutes over medium high heat without the lid.
3. Combine hot pepper paste and sugar in a small bowl. Remove the anchovies from the pot and add the rice cake, the mixture in the bowl, the green onion, cabbage, the fish cakes and hard-boiled eggs. The stock will be about 2 ½ 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.

오뎅국 (Odeng-Guk) – Fish cake soup
modified from maangchi

Ingredients:

- 1 pound of odeng
- wooden skewers
- Pot full of water
- 1 Korean radish, peeled and chopped
- 20 large dried anchovies, guts removed
- 1 cup onion, cut into small pieces
- 1 sheet dried kelp
- 1 package of Odeng mix
- Green onion, chopped finely

Directions:

Prep work:

- Clean and chop green onions
- Clean, peel, and chop radish
- Peel and chop onions

Make the broth:

1. Put the water in a large pot. Add the radish, dried kelp, onion, and odeng soup mix.
2. Bring it to a boil over high heat for 10 minutes with the lid closed.
3. Add the anchovies and boil for another 10 minutes
4. Remove the anchovies and kelp from the broth

Add odeng:

1. Stick fishcake pieces on a skewer. Put them in the pot and add enough broth to totally submerge the fishcakes.
2. Bring to a boil for 10 to 15 minutes until the fishcakes are soft.
3. Add green onions
4. Ladle soup into bowls and serve