EASY KOREAN DISHES

Japgokbap: Multigrain rice (servings 4)

Ingredients

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>white rice</td>
<td>1 cup</td>
</tr>
<tr>
<td>multigrain</td>
<td>1 cup</td>
</tr>
<tr>
<td>water</td>
<td>2 1/2 cups</td>
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Rice & Water ratio

<table>
<thead>
<tr>
<th>Rice</th>
<th>Water</th>
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<tbody>
<tr>
<td>white rice 1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>multigrain 1 cup</td>
<td>1.5 cups</td>
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Directions

1. Wash multigrain rice twice gently
2. Put the multigrain in a thick-bottomed heavy pot
3. Add water and set aside the rice over 3 hours
4. Bring it to boil
5. Once it begins to boil reduce the heat to the low setting
6. Flip through the cooked rice gently before serving

Seoul Bulgogi ssambap: Rice with bulgogi in leafy vegetable (servings 4)

Ingredients

Seoul bulgogi

- thinly sliced sirloin: 2 pounds
- chopped garlic: 4T
- mushrooms; enoki, king oyster: 1 pound
- sliced onions: 1 pound
- leafy vegetables: 1 pound
- salt: 1t
- sugar: 3T
- sesame oil: 1T
• Ssamjang (mixed Korean red pepper sauce and soybean sauce) ssamjang (store bought) 4T

• Dipping sauce
  soy sauce 4 T
  vinegar 2 T
  sugar 1 T
  chopped onion 1 T
  chopped green pepper 1 T

Directions
1. Heat up grill plate or pan
2. Put the meat and vegetable on the heated grill pan
3. Take the cooked meat and vegetable off the grill and put on a plate
4. Spread leafy vegetables on your palm and place rice, meat, cooked vegetable and ssamjang
5. Eat and keep cooking

Bokkeumbap: fried rice (serving 4) cooking time 5min

Ingredient ( Basically leftover ingredients from grilling above)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>meat</td>
<td>½ cup</td>
</tr>
<tr>
<td>cooked rice (white rice preferred)</td>
<td>2 cups</td>
</tr>
<tr>
<td>chopped onion</td>
<td>½ cup</td>
</tr>
<tr>
<td>chopped spring onion</td>
<td>½ cup</td>
</tr>
<tr>
<td>garlic sauce</td>
<td>add and taste as you go</td>
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</tbody>
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Directions
1. place meat and chopped spring onion onto a heated pan
2. add cooked rice
3. add salt, sesame oil or garlic & sesame oil dipping sauce
4. flip through gently