

RICE BALL

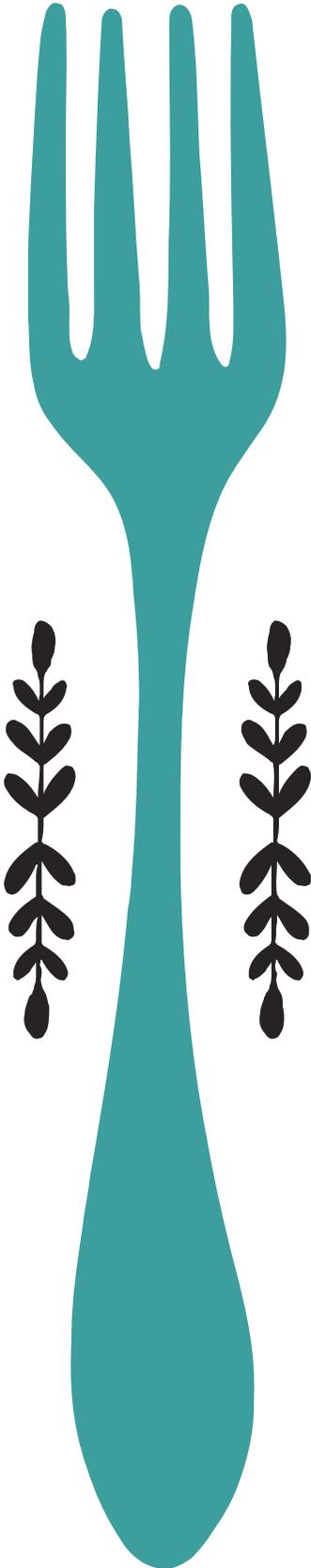
Ingredients

- 1 cup rice
(medium grain, sushi rice for the best texture)
- 1 cup water (same amount of rice)
- ¼ pound Sausage
(My favorite is Johnsonville-Beef brats. Can be replaced with any kinds of meat, canned tuna, or left over steak, chicken wings, roast beef, etc. If you are a vegetarian, just skip it!)
- ½ onion (any kinds, small)
- ½ pound Bell pepper
- 1 table spoon minced garlic
- Couple of (baby) carrots
- Couple of (baby) zucchinis
- Grape seed oil (Can be replaced with vegetable, canola, corn oil, Olive oil is not recommended)
- Ssamjang (kinds of bean paste)
- Grounded Salt
- Pepper



Directions

1. Place rice into a large, deep bowl. Fill with cold water and rinse it until the water turns milky white. Pour off the cloudy water. (Careful! Not to pour out the rice.) Repeat 4-5 times until you can see the rice through 3-inches of water. Keep it 2-30 minutes for better texture)
2. Put the rice into a deep pan with a lid. With covered lid, bring it to the boil over high heat, then reduce heat to low, and simmer for 15 minutes. Remove from the heat and allow to stand for 5 minutes.
3. Move cooked rice from the pan and pour it to a deep glass bowl. Stir it until there is no more steam. Allow to cool at room temperature.
4. Dice all vegetable and sausage into small pieces (0.5 X 0.5 cm)
5. Put some oil to the large pan.
6. Heat the pan over high heat, put garlic until oil contains garlic flavor.
7. Put vegetable and sausage one by one and slightly sauté with pinch of salt and pepper.
8. Mix sautéed vegetable and sausage with cooled rice.
9. Put 2-3 table spoon of Ssamjang to the mixture
10. Apply oil to the glove and grab some mixture and make it into ball shape.



KOREAN STYLE PICKLE

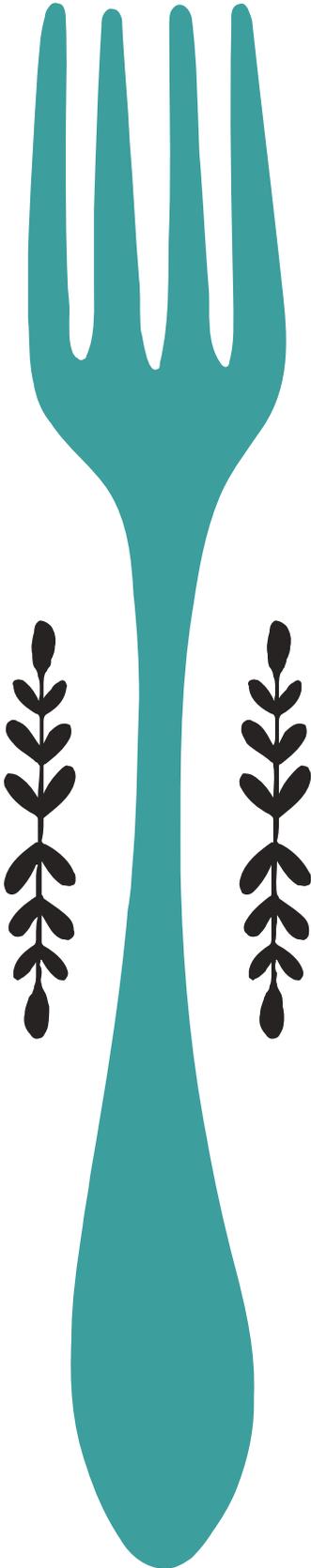
Ingredients

- ½ pound Jalapeño
- ½ pound onions
- ½ pound mini cucumber
- 40 oz vinegar
- 40 oz Kikkoman Soy sauce
- 1 cup white sugar

**Prepare pickle glass jar. (ex: Mason jar, etc.)*

Directions

1. *Put some water in a large pot. Put glass jars upside down(without lid) and bring it to the boil. Once vapors are in the bottom of jars, remove them from the pot and put down right side up.*
2. *Rinse and slice(or chop) all the vegetable.*
 - Jalapeño : ring shape
 - Onions : square shape(1cm*1cm)
 - Mini cucumber : quarter inch
3. *Spread chopped vegetable onto strainer and dry it with paper towel.*
4. *Pour Kikkoman, vinegar, sugar and some water into deep pot and bring it to boil.*
5. *Put vegetable in glass jars and pour the boiled sauce until all the vegetable soaked while it is still hot.*
6. *Seal the jars. (If you have a clean pebble, put it inside the jar on the top)*



BULGOGI

Ingredients

- 1 pound shaved beef steak

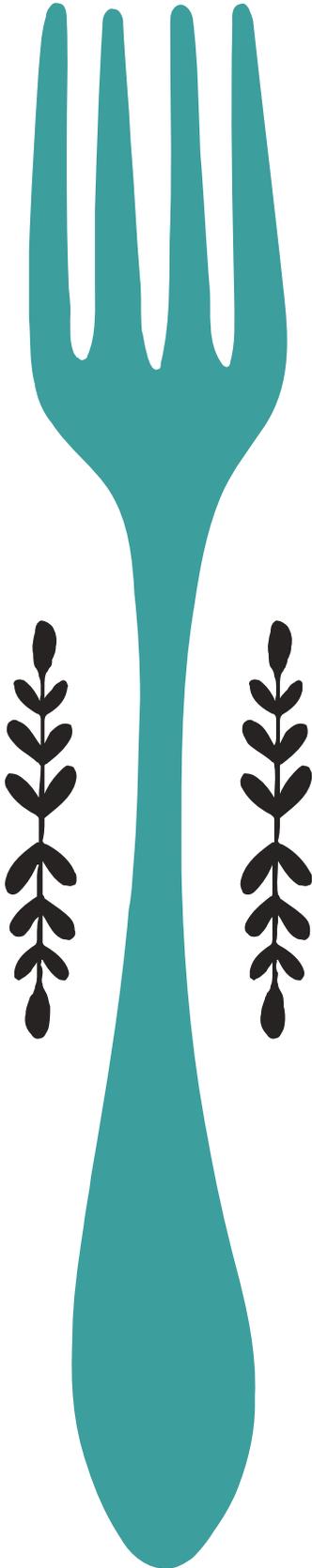


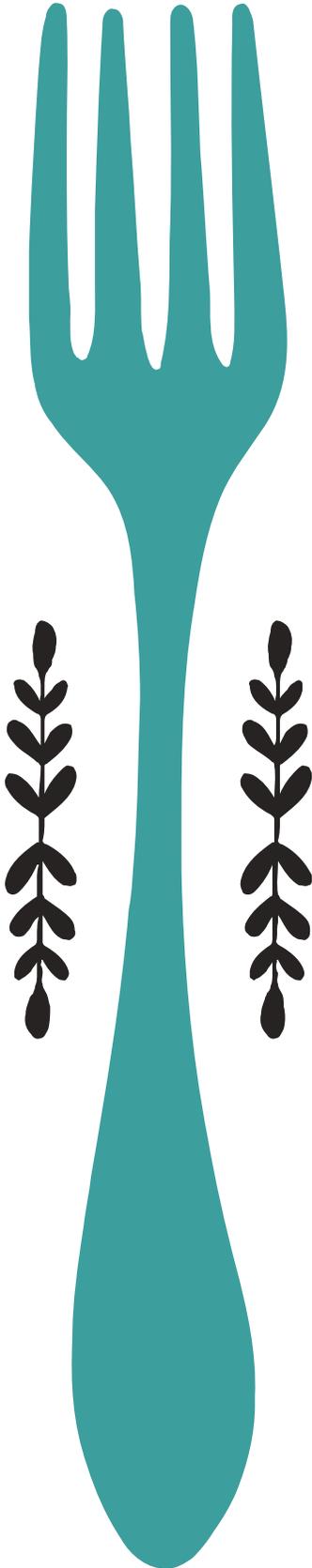
*(you can get it in Harris Teeter or Trader Joe's
In Kroger, you can get thin sliced beef)*

- 2 large white onion
- Asian pear or apple or kiwi (optional)
- ¼ pound carrot-sliced
- ¼ pound bell peppers-sliced
- glass noodles
(asian style starch noodles-optional)
- 1 cup Beef stock (can be replaced with water)
- 1 cup Soy sauce
- ¼ cup white sugar
- ¼ cup Cooking wine
- 1 ts Salt and pepper
- 1 TS Minced garlic

Directions

1. Remove bloods from beef with paper towel.
2. Blend 1 onion(it you prepare some fruit, put it together) in grounder and mix it with beef, leave it around 20 minutes.





3. *In a deep bowl, put soy sauce, sugar, cooking wine, salt and pepper, and minced garlic and some water and mix it.*
4. *Put pre-marinated beef into the bowl.*
5. *Marinate it at one to 5~6 hour in refrigerator.*



6. *Soak glass noodle in to water one hour before you eat.*
7. *Heat the pan and pour beef stock into pan.*
8. *Once the stock starts to boil, put sliced onion, bell pepper, and carrot to the pan.*
9. *Put marinated beef to the pan and sauté.*
10. *When beef turns to gray, put soaked glass noodle. Once the glass noodle turns transparent, it means it's ready to eat.*
11. *Serve it in a deep plate.*
(Usually we eat with rice)