

EASY KOREAN DISHES

Japgokbap : Multigrain rice (servings 4)



Ingredients

white rice	1 cup
multigrain	1 cup
water	2 $\frac{1}{2}$ cups

Rice & Water ratio

Rice	Water
white rice 1 cup	1 cup
multigrain 1cup	1.5 cups

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...	1pound
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	1T

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)

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|------------------------------------|-------------------------|
| meat | ½ cup |
| cooked rice (white rice preferred) | 2 cups |
| chopped onion | ⅓ cup |
| chopped spring onion | ⅓ cup |
| garlic sauce | add and taste as you go |

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