

Korean Street Food Recipes

Tteokbokki - Spicy stir-fried rice cakes 🌶️🌶️

<https://www.koreanbapsang.com/tteokbokki-spicy-stir-fried-rice-cakes/>

Prep time: 10 minutes

Cook time: 20 minutes

Total time: 30 minutes

Servings: 3

Ingredients

- 1 pound tteokbokki tteok (about 24 3-inch long rice cake pieces)
- 1 sheet fish cake (eomuk - aka oden)
- 4 ounces green cabbage (yangbaechu)
- 3 hard-boiled eggs (one egg per person)
- 1 - 2 scallions
- 3 cups anchovy broth or water
- 3 tablespoons Korean red chili pepper paste gochujang)
- 1 - 3 teaspoons Korean red chili pepper flakes gochugaru preferably finely ground)
- 1 tablespoons soy sauce
- 2 tablespoons sugar (or use 1 tablespoon if you like it less sweet)
- 1 tablespoon corn syrup or 1 more tablespoon sugar
- 1 tablespoon minced garlic

Instructions

1. Make anchovy broth (see note). Soak the rice cakes for about 20 minutes if hardened or refrigerated. Cut the fish cake, cabbage, and scallions into about 2-inch long pieces.
2. Add the anchovy broth (or water) to a large pan. Stir in the sauce ingredients. Bring it to a boil over medium high heat, stirring to dissolve the red chili pepper paste (gochujang).
3. Add the rice cakes. Boil until the rice cakes become very soft and the sauce is thickened, about 8 - 10 minutes. Stir frequently so the rice cakes don't stick to the bottom of the pan.
4. Add the vegetable fish cakes, and hard-boiled eggs. Continue to boil, stirring constantly, for an additional 4 - 6 minutes. Depending on rice cakes, you may need more time to reach a desired level of softness. Add more broth or water as necessary. Taste the sauce, and adjust the seasoning if needed. Serve immediately.



Gimbap

<https://www.koreanbapsang.com/gimbapkimbap-korean-dried-seaweed-rolls/>

Prep Time: 50 minutes

Total Time: 50 minutes

Servings: 5

Ingredients

For the rice

- 2 cups uncooked short-grain rice
- 1 tablespoon sesame oil
- Salt to taste (start with ½ teaspoon)
- Sugar to taste
- Vinegar to taste

For the beef

- 8 ounces ground beef
- 2 teaspoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 teaspoon rice wine (or mirin) (for the beef)
- ½ teaspoon minced garlic

For the vegetable

- 1 bunch spinach
- 1 teaspoon sesame oil
- salt to taste - about ¼ spoon
- 2 medium carrots, julienned
- 5 Yellow pickled radish (danmuji), 1/2 -inch thick

For the fish cake

- 1 sheet Fish cake (eomuk)
- 1 teaspoon soy sauce
- ½ teaspoon sugar
- ½ teaspoon sesame oil

The others

- 2 eggs
- 5 Gimbap gim, seaweed sheets

Instructions

1. Cook the rice using a little less water than usual. (Freshly cooked rice is best for gimbap).
2. Mix the ground beef well with the next 5 seasoning ingredients, 2 teaspoons soy sauce, 1 teaspoon rice wine, 1 teaspoon sugar, 1 teaspoon sesame oil, and 1/2 teaspoon minced garlic. Stir-fry over medium-high heat until cooked through, 2 - 3 minutes.
3. Bring a large pot of water to a boil over high heat and prepare an ice bath. Blanch the spinach, place immediately in the ice bath, then squeeze out water. Season with the sesame oil and salt.
4. Julienne the carrots. Heat a lightly oiled pan over medium-high heat. Stir-fry the carrots until softened. Lightly season with a pinch of salt.
5. Cut the pickled radish lengthwise into 1/2-inch thick strips (unless you bought a pre-cut package).
6. Crack and beat the eggs, in a bowl with a spoon or a fork. Stir in a pinch of salt. Heat a small non-stick pan over medium-low heat. Add the eggs to the pan. When the bottom is set, flip it over. Transfer to a cutting board. Cut lengthwise into 3/4-inch thick strips.
7. Cut the fish cake lengthwise into 3/4-inch thick strips. Heat the pan with a little bit of oil over medium heat. Stir fry with the soy sauce, sugar, sesame oil and a little bit (about 1 teaspoon) of vegetable oil over medium heat until softened, about 2 minutes.
8. Arrange all the ingredients together on a plate. When all the other ingredients are ready, remove the rice from the rice cooker.
9. While the rice is still hot, add the sesame oil and salt. Mix well by lightly folding with a rice paddle or large spoon until evenly seasoned. Add more salt to taste. The rice will cool down during this process and be ready to be used.
10. Put a sheet of nori, shiny side down and longer side towards you, on a cutting board or a bamboo mat if available. Spread about 3/4 cup to 1 cup of rice evenly over the seaweed sheet, using a rice paddle or your fingers preferably.



11. Lay the prepared ingredients on top of the rice close to the side toward you.

12. Lift the entire bottom edge with both hands and roll over the filling away from you, tucking in the filling with your fingers.

13. Put firm pressure over the roll with the help of the bamboo mat, if using, to close everything in tightly. Then, continue to roll again, putting pressure evenly over the roll using both hands.

14. Rub or brush the roll with a little bit of sesame oil for extra flavor and shiny look. Apply a little bit of sesame oil to a sharp knife. (This will keep rice from sticking to the knife. Repeat as necessary after each cut. Wipe the knife with a damp towel if the rice still sticks.) Cut the roll into 1/2-inch thick bite sizes.

