



TASTE OF KOREA



Bibimbop (Rice & Vegetable Medley)

<Ingredients>

- Rice
- Bean sprouts
- Spinach
- Zucchini
- Carrots
- Shitake mushroom
- Eggs

<Sauce>

Minced beef, Minced garlic, Soy sauce,
Spring onion, Pepper, Gochoo jang,
Honey, Sesame oil, Sesame seeds



Meyulchi Bokkum (Sweet and Nutty Dried Anchovy)

<Ingredients>

- Tiny dried anchovies (1cup= 50g)
- Pecan(or peanuts) (10 pieces)
- Olive oil (2Ts)
- Soy sauce (1/2 Ts)
- Mirin (1 Ts)
- Corn syrup (1 Ts)
- Water (2 Ts)
- Sugar (1ts)
- Sesame oil (1ts)
- Sesame seeds (Pinch)



Jinmi Chae

(Sweet and Spicy Dried Squid)

<Ingredients>

- Dried squid (2 cups= 100g)
- Gochoo jang (2 Ts)
- Soy sauce (1 Ts)
- Corn syrup (1 Ts)
- Vinegar (1 Ts)
- Red pepper powder (0.5 Ts)
- Minced garlic (1ts)
- Ginger powder (Pinch)
- Sesame oil (Little)
- Sesame seeds (Optional)
- Mayonnaise (0.5 Ts)



Dakbong Jo-rim

(Chicken Drummet with Sweet Soy Sauce)

<Ingredients>

- Chicken drummets (6~7 Pieces)
- Salt (1/2 Ts)
- Pepper (Pinch)
- Ginger powder (Pinch)
- Soy sauce (1 Ts)
- Oyster sauce (1 Ts)
- Mirin (1 Ts)
- Brown sugar (1 Ts)
- Hot sauce (1 Ts)
- Corn syrup (1/2 Ts)
- Minced garlic (1/2 Ts)



Miyeok Guk (Seaweed Soup)

<Ingredients>

- Dried seaweed (10g)
- Beef for soup (100g)
- Water (6 Cups)
- Soy sauce for soup (1 Ts)
- Salt (1/2 Ts)
- Sesame oil (1 Ts)



Watermelon Juice

<Ingredients>

- Watermelon
- 7 Up
- Lemon juice (Freshly squeezed)

