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Korean Street Food Recipes

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Gimbap (Seaweed Rice Rolls with Vegetables)

6 to 8 sheets of roasted, unsalted Japanese or Korean seaweed for Maki, 8 inch square size

2 cups of Sushi rice or short grain white rice, cooked and cooled to room temperature

1 long pickled radish- Dakuan (Korean/Japanese style pickled radish) (If radish is not available, substitute with cucumber or cucumber pickles)

1 bunch fresh spinach, blanched and marinated with garlic, soy sauce, and pepper, and sesame oil

2 carrots, shredded or sliced in thin slips, and blanched or lightly stir-fried

2 to 3 eggs, cooked in a thin layer, cut in strips

You will need a Bamboo Roller to make Gimbap. Rollers can be purchased at any Asian market.

1. Have all the ingredients ready before rolling in separate bowls.
2. Slice the radish into lengthwise strips.
3. Blanch the spinach and mix with 1 clove of garlic (minced), 1 tsp soy sauce, pepper and 1 tsp sesame oil.
4. Lay the sheet of seaweed on the bamboo roller placed on top of a cutting board or clean counter. Place one scoop of rice on the seaweed and spread it evenly, covering half of the seaweed.
5. Place one strip of radish, thin row of carrots, eggs, and spinach on to the center of the rice.
6. Taking the end with the rice side, start rolling it with the bamboo roller. Gently press the roll until tight after one full rotation and release the bamboo roller. Apply a small amount of sesame oil to thinly coat the roll for a nice shine and taste.

*Traditionally, there is beef in Gimbap. My mother used ground beef seasoned with garlic and soy sauce, or you can use leftover Bulgogi (Korean BBQ). Other popular items are crabmeat or cooked ham.