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Korean Food Recipes
Submitted by Saehee Chang
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Spicy Rice Cakes with Vegetables (Tteokbokki)

1 lb package rice cakes, tteok, small size sticks, ½ inch diameter and about 2 inches long, fresh is best.
2 to 3 carrots, sliced in thin, diagonal slices
1 large onion, sliced thinly
8 to 10 shitake mushrooms, sliced thinly
2 to 3 large eggs, hard boiled
3 to 4 cloves garlic, chopped
2 to 4 TBSP Korean chili paste, depending on your taste
2 to 3 TBSP soy sauce
2 to 3 TBSP sugar
2 TBSP sesame oil
1 TBSP vegetable oil
3 to 4 cups water
1 TBSP toasted sesame seeds
Black pepper to taste

Stir fry garlic with 1 TBSP vegetable oil and then add carrots, onions, and mushrooms. Cook for about 2 to 3 minutes, depending on the consistency of the vegetables. Add the water, with chili paste, soy sauce, black pepper, sugar, and sesame oil. Bring to a boil. Add the rice cakes and let simmer for about 6 to 8 minutes. Add the eggs into the mixture. Serve warm in a bowl.

Note: Traditionally, you can add sliced beef or sliced fish cakes (pre-cooked). I prefer to make it vegetarian so that I can accommodate all different types of diets.