**Korean recipies:**

# JAPCHAE – A KOREAN NOODLE STIR FRY FAVORITE

# Image associÃ©e

Japchae is a simple Korean noodle dish jampacked with a rainbow of vegetables and accented with a hit of flank steak. It’s a recipe that’s been requested by many of our readers, so this day is long overdue!

Ingredients:

* 6 ounces flank steak, cut into thin strips
* 3 [minced garlic cloves](https://thewoksoflife.com/chinese-chives-scallions-aromatics-peppers/" \l "garlic" \t "_blank), divided
* 6 teaspoons sugar, divided
* ¾ teaspoons ground black pepper, divided
* 4½ tablespoons [soy sauce](https://thewoksoflife.com/chinese-sauces-vinegars-oils/" \t "_blank), divided
* 1 teaspoon [sesame oil](https://thewoksoflife.com/chinese-sauces-vinegars-oils/#sesame-oil), plus 2 tablespoons, divided
* 1 onion, sliced thinly
* 2 medium carrots, julienned
* 4 [fresh shiitake mushrooms](https://thewoksoflife.com/asian-vegetables-beans-melons/#fresh-chinese-black-mushrooms), cut into thin strips
* 1 small red bell pepper, cut into thin strips
* 4 ounces baby spinach (about 3 large handfuls)
* 3 [scallions](https://thewoksoflife.com/chinese-chives-scallions-aromatics-peppers/), cut into 3-inch sections and thinly sliced
* 10 ounces of [dangmyeon (sweet potato starch noodles)](https://thewoksoflife.com/chinese-noodles-wrappers/" \l "sweet-potato-noodles" \t "_blank)
* vegetable oil
* 1 tablespoon [toasted sesame seeds](https://thewoksoflife.com/chinese-spices-condiments/" \l "sesame-seeds" \t "_blank)
* salt

**Instructions**

1. Mix the beef together with 1 clove of the garlic, 1 teaspoon sugar, ¼ teaspoon ground black pepper, 1 tablespoon soy sauce, and 1 teaspoon of sesame oil.
2. Prepare the vegetables, and set aside. Cook the noodles for 7 minutes in a large pot of boiling water. Strain and cut with scissors so that they’re a little shorter. Add 1 tablespoon sesame oil, 1 tablespoon soy sauce, and 2 teaspoons sugar to the noodles. Toss thoroughly.
3. Heat up a skillet over medium high heat. Stir-fry the onion and carrot with 1 tablespoon of vegetable oil until tender, but still a little crunchy. Transfer to a large mixing bowl. Add another tablespoon of oil to the pan, and add the mushrooms. Cook until caramelized, and transfer to the mixing bowl along with the onion and carrot. Add another tablespoon of oil to the pan, and cook the red peppers until tender. Add in the spinach, scallions, and the remaining garlic. Cook the entire mixture until the scallions and spinach are wilted. Transfer to the mixing bowl with the other vegetables.
4. Turn up your heat to high, and add the beef to the pan. Stir-fry for a couple minutes until the beef is no longer pink. Transfer the noodles and the beef to the mixing bowl, along with the sesame seeds.
5. Add 3 teaspoons sugar, ½ teaspoon ground black pepper, 2½ tablespoons soy sauce, and 1 tablespoon of sesame oil to the mixing bowl full of ingredients. Toss to combine all the ingredients together, and serve.

# KOREAN BLACK BEAN NOODLES (JAJANGMYEON)

# RÃ©sultat de recherche d'images pour "KOREAN BLACK BEAN NOODLES (JAJANGMYEON)"

Black bean noodles is similar to Beijing Zha Jiang Mian. Both of these black bean noodles use bean paste but the Korean version--jajangmyeon uses pork belly, zucchini, potato, onion, daikon radish, and chunjang.

**Ingredients**

* 3 tablespoons vegetable oil, divided
* ½ pound pork belly or any marbled piece of pork, cut into small cubes
* 1 cup daikon or Korean radish, cut into ¼-inch cubes
* 2 small onions, diced
* 1 zucchini, cut into ¼-inch cubes
* 2 small potatoes, peeled and cut into ¼-inch cubes
* ½ cup of chunjang, Korean black bean paste
* 3½ cups water
* Fresh Korean noodles
* Potato starch slurry (2 tablespoons of potato starch or cornstarch, combined with ¼ cup water and 1 teaspoon of sugar in a small bowl)
* 1 teaspoon sesame oil
* 1 small seedless cucumber, cut into thin matchsticks for garnish
* Yellow pickled radish and some additional cut raw onion, for serving

**Instructions**

1. Heat 1 tablespoon of oil in a wok or pan over high heat. Stir fry the pork belly until it’s golden brown and crisped. The secret is high heat and minimal stirring! If there is a significant amount of pork fat pooling in the pan, you can drain that off.
2. Add the radish and stir-fry for 1 minute, followed by the onion, zucchini, and potato. Stir-fry for another few minutes, until the potato is translucent.
3. Clear a space in the center of the wok or pan, and the remaining 2 tablespoons of oil. Add the Korean black bean paste (chunjang) and let it fry in the center of the pan in the oil for one minute. Now stir everything together.
4. Add 2 cups of water, and let the sauce come to a boil. Turn the heat down and let it simmer with the lid on for 10 minutes. This is the perfect time to cook your Korean noodles (follow the instructions on the package). I didn’t specify the quantity of noodles to use, because this recipe makes quite a lot of sauce, that can be reheated and served with freshly cooked noodles whenever you want them. Just cook the amount that you’d like to eat for each sitting.
5. After 10 minutes, check to make sure that the potato is cooked through. Once it’s fully cooked, add the potato starch slurry, and stir until thick and glossy. Finish off with the sesame oil.
6. Serve with the noodles, and garnish with the cucumber. On the side, serve with that signature pickled radish and chopped onion.

# KIMCHI STEW (KIMCHI JIGAE RECIPE)

# Kimchi Stew (Kimchi Jigae), by thewoksoflife.com

Kimchi stew, or kimchi jigae, is a fiery red stew served in a served in a stone pot. Use store-bought broth, add tofu and a protein to make this at home!

**Ingredients**

* 1 tablespoon oil
* 1 onion, thinly sliced
* 3 cloves garlic, sliced
* ½ pound pork belly or shoulder, thinly sliced
* 1 pound kimchi (with juices), chopped
* 1 teaspoon salt
* 2 teaspoons sugar
* 1 tablespoon Korean chili flakes
* 1 tablespoon gochujang (Korean red pepper paste)
* 3 cups chicken, fish, or beef broth
* 8 oz. firm tofu, cut into ¼-inch thick slices
* 1 teaspoon sesame oil
* 1 scallion, chopped

**Instructions**

1. In a large pot, heat the oil over medium high heat. Add the onion, garlic, and pork belly, and cook for about 5 minutes, until the pork is lightly browned and the onions start to soften.
2. Add the kimchi and fry for 2 minutes. Then add the salt, sugar, chili flakes, gochujang, and broth. Stir until combined. Bring to a simmer, cover, and cook for 10 minutes.
3. Uncover and lay the tofu over the top. Replace the cover and simmer for another 10 minutes. Uncover for the last time and stir in the sesame oil. Garnish with the chopped scallion and serve immediately with steamed rice!

# BEEF BULGOGI BOWLS, A KOREAN FAVORITE

# Bulgogi Bowls, by thewoksoflife.com

# These bulgogi bowls combine richly marinated beef with steamed rice, kimchi, garlic, peppers, and ssamjang paste. You'll make this beef bulgogi more than once, we promise.

**Ingredients**

* 1½ pounds any tender cut of beef, like tenderloin or top sirloin (we used a sirloin cut labeled "beef for bulgogi" from a Korean grocery store)
* 1 small Chinese pear or ½ of a Korean pear; if substituting a Western variety of pear, 1 small or medium-sized pear will do
* ½ of a small onion
* 4 cloves garlic
* 1-inch piece of ginger
* 2½ tablespoons soy sauce
* 2 tablespoons brown sugar
* a pinch of ground black pepper
* 1 tablespoon sesame oil
* 2 scallions, chopped (divided)
* ½ of a carrot, sliced thinly
* 6 tablespoons oil (any preferred oil with a high smoke point)
* Steamed rice, to serve
* Kimchi, to serve
* 2-3 cloves garlic, thinly sliced
* 3-4 Shishito peppers, thinly sliced
* Ssamjang paste, to taste
* toasted sesame seeds (optional)

**Instructions**

1. Slice the beef and transfer to a mixing bowl or deep plate. Next, prepare the marinade by adding the pear, onion, 4 cloves garlic, ginger, soy sauce, brown sugar, black pepper, and sesame oil to a food processor or blender. Blend until you have a smooth purée. Pour the marinade over the beef, topping the whole mixture with half of your chopped scallions and all of the sliced carrot. Stir thoroughly and let marinade for at least an hour, preferably overnight.
2. When the beef is done marinating, heat a cast iron skillet over high heat. The beef will cook in about 3 batches; Use 2 tablespoons of oil per batch.
3. When the cast iron skillet is searing hot, lay pieces of beef in one layer to cover the pan. Let fry until crisped and caramelized, then flip and let fry again. The whole process takes 1-2 minutes per batch. Transfer to a plate. You'll probably have to scrape the pan in between batches, as the marinade crusts up the pan. Be sure to reheat the pan between batches!
4. When all the bulgogi is cooked, assemble the bowls. Add a generous heap of rice to each bowl (this recipe serves 4-6 people). Top with the bulgogi, kimchi, garlic, Shishito peppers, and your reserved chopped scallions. Serve with additional kimchi on the side and ssamjang paste to taste (just shmear a little of this on the beef as you eat it). You can also sprinkle toasted sesame seeds over the top, if using. Enjoy this one guys!

# side dishs:

# Bok choy seasoned with soybean paste

## Cheonggyeongchae doenjang-muchim 청경채 된장무침

#### **Ingredients**

* 1 pound bok choy
* 1 garlic clove, minced
* 1 green onion, minced
* 2 tablespoons [doenjang](https://www.maangchi.com/ingredient/soybean-paste) (fermented soybean paste)
* 2 teaspoons [gochujang](https://www.maangchi.com/ingredient/hot-pepper-paste-gochujang) (hot pepper paste)
* a pinch of sugar
* 2 teaspoons [sesame oil](https://www.maangchi.com/ingredient/sesame-oil)
* 2 teaspoons [sesame seeds](https://www.maangchi.com/ingredient/sesame-seeds)

#### **Directions**

1. Cut off the ends of each bunch of bok choy and separate the leaves from the stalks. Cut into bite size pieces.

# Bring a large pot of water into a boil. Blanch the bok choy for about 1 or 2 minutes until the white stems soften.

# Strain and rinse in cold water to remove any dirt and stop them from cooking. Strain.

1. Combine garlic, green onion, doenjang, gochujang, sugar, and sesame oil in a bowl and mix it with a wooden spoon.
2. Squeeze out the bok choy to remove excess water and add to the bowl. Mix it well by hand.
3. Sprinkle with crispy sesame seeds and serve immediately as a side dish for rice. You can refrigerate it up to 2 days.

# Spicy fish stew

## Maeuntang 매운탕

#### **Ingredients (serves 3 to 4)**

* 2½ pounds cleaned whole fish (black sea bass, cod, pollock, flounder, fluke), cut into 2 inch pieces
* 8 cups water
* 1 pound [Korean radish](https://www.maangchi.com/ingredient/korean-radish)(or daikon) sliced into ⅛ inch thin bite sized pieces
* 7-8 large [dried anchovies](https://www.maangchi.com/ingredient/myeolchi), with heads and guts removed and placed in a stock pouch (or soup strainer, or tied up in cheesecloth)
* 1 [dae-pa](https://www.maangchi.com/ingredient/dae-pa) (or 4 to 5 green onions), sliced diagonally
* 1 large [green chili pepper](https://www.maangchi.com/ingredient/chili-peppers), sliced
* 1 [red chili pepper](https://www.maangchi.com/ingredient/red-peppers), optional but if you use, sliced diagonally
* 4-5 sprigs of [chrysanthemum greens](https://www.maangchi.com/ingredient/edible-chrysanthemum) (substitute with a few basil sprigs)

**For the seasoning paste:**

* ½ cup [hot pepper flakes](https://www.maangchi.com/ingredient/hot-pepper-flakes)
* 10 garlic cloves, minced
* 2 tablespoons [Korean fermented bean paste (doenjang)](https://www.maangchi.com/ingredient/soybean-paste)
* 1 tablespoon [Korean hot pepper paste (gochujang)](https://www.maangchi.com/ingredient/hot-pepper-paste-gochujang)
* 1 tablespoon [soy sauce](https://www.maangchi.com/ingredient/soy-sauce)
* 2 tablespoons [fish sauce](https://www.maangchi.com/ingredient/fish-sauce)
* ½ teaspoon ground black pepper
* 3 tablespoons [mirim (](https://www.maangchi.com/ingredient/cooking-wine)or [soju)](https://www.maangchi.com/ingredient/soju)

#### **Directions**

**Make seasoning paste:**

1. Combine the seasoning paste ingredients in a bowl.
2. Mix it well with a spoon. Set aside.

**Make maeuntang:**

1. Combine the radish, dried anchovies, and 8 cups of water in a large pot.
2. Cover and cook for 20 minutes over medium high heat until the radish turns a little soft.
3. Add the fish and about half of the seasoning paste.
4. Cover and cook for another 20 minutes over medium high heat until the fish is fully cooked.
5. Remove the anchovy pouch and add green chili pepper and green onion. Taste the soup and add more paste if you want it spicier and saltier.
6. Gently stir the stew a few times with a wooden spoon and cook for about 3 to 5 minutes.
7. Turn off the heat and add the chrysanthemum greens and red chili peppers.

**Japanese recipies:**

## ****Yaki Udon?****

Yaki Udon (焼きうどん) is stir fried udon noodles with meat and vegetables, very similar to another Japanese stir fried noodle dish called Yakisoba (焼きそば) as they uses almost same ingredients besides noodles.

**INGREDIENTS**

* 2 **[Udon noodles](https://www.justonecookbook.com/udon/)** (I like frozen sanuki udon) (See Notes 1)
* ½ onion
* 2-3 cabbage leaves
* 1 carrot
* 2 shiitake mushrooms
* 2 green onions/scallions
* ½ lb [**sliced pork belly**](https://www.justonecookbook.com/thinly-sliced-meats/) (½ lb = 227 g) (or your choice of meat, seafood and vegetables)
* 1 Tbsp neutral flavor oil (vegetable, canola, etc)

***Seasonings***

* Freshly ground black pepper
* 3 Tbsp **[mentsuyu (noodle soup base)](https://www.justonecookbook.com/mentsuyu/)** (See Notes 2) (for homemade recipe, see Notes 3)
* 1 tsp **[soy sauce](https://www.justonecookbook.com/soy-sauce/)**

***Toppings***

* 1 pkg [**katsuobushi (dried bonito flakes)**](https://www.justonecookbook.com/dried-bonito-flakes-katsuobushi/) (1 pkg = about 3 Tbsp)
* 1 Tbsp [**Pickled red ginger**](https://www.justonecookbook.com/pickled-red-ginger/) (optional)

**INSTRUCTIONS**

1. Gather all the ingredients.
2. If the udon noodles are frozen, boil them until loosen. Drain and rinse off the starch. Drain well and set aside.
3. Slice onion and cut cabbage into 1” (2.5 cm) square pieces. Julienne the carrot (cut into 2” (5 cm matchsticks).
4. Discard the tough shitake stems and slice the mushroom tops. Thinly slice the top 2” (5 cm) green part of scallions and set aside (for garnisih). Cut the rest of scallion into 2” (5 cm) pieces.
5. Cut the pork belly slices into 1” (2.5 cm) pieces.
6. In a frying pan, heat oil over medium high heat. Add the pork and cook until almost cooked through. Then add onion and cook until translucent and soft.
7. Add cabbage and carrots and stir fry until coated with oil. Then add shiitake mushrooms and scallion. Stir fry until vegetables are lightly wilted.
8. Add udon noodles and using tongs, combine well with all the ingredients.
9. Add seasonings (Freshly ground black pepper, 3 Tbsp. Mentsuyu, and 1 tsp. soy sauce) and mix all together. Please adjust the amount of Mentsuyu based on the amount of the ingredients you have added.
10. Serve on a plate and sprinkle bonito flakes and green onions on top. Garnish with red pickled ginger on the side if you like.

## Wafu Pasta****?****

Some of you probably heard of the word “Wafu Pasta” but it’s a term that’s usually heard only in Japan.  What does it mean?  Wafu (和風) means Japanese-style. and we often use this word to describe somethings that’s Japanese style (e.g. salad dressing).  In today’s case, we’re making a western pasta dish into Japanese style.

**INGREDIENTS**

* ¼ red onion (1/4 onion = 2.5 oz = 70 g)
* 2 cloves garlic
* 6 oz asparagus (6 oz = 170 g)
* 10 large prawn (peeled and deveined)(10 prawns = 0.6 oz = 260 g)
* salt (kosher or sea salt; use half if using table salt)
* freshly ground black pepper
* 1 Tbsp extra virgin olive oil
* 1½-2 Tbsp unsalted butter
* 1-2 dried red chili pepper (seeds removed) (optional)
* ¼-1/3 cup [**dashi**](https://www.justonecookbook.com/how-to-make-dashi-jiru/) (60-80 ml)
* 1 Tbsp [**gluten free soy sauce**](https://www.justonecookbook.com/gluten-free-soy-sauce/)
* crushed red peppers (red pepper flakes)(optional)
* 8 oz [**gluten free pasta**](https://amzn.to/2ned1Hb) (4 oz/113 g per person; I used linguini)

**INSTRUCTIONS**

1. Gather all the ingredients and bring a big pot of water to boil.
2. Meanwhile cut red onion and garlic cloves into thin slices.
3. Cut asparagus diagonally and separate spears and stalks, we will sauté asparagus stalks first as they take longer to cook.
4. Sprinkle kosher salt and freshly ground black pepper on prawn. If your prawn is not peeled or deveined, you can check my tutorial for instructions.
5. Once the pasta water is boiling, for 4QT (16 cups or 3.8L) add 2 Tbsp salt. As we will cook the pasta a little longer after draining, cook it 1 minute less than the directions on the package.
6. Heat 1 Tbsp olive oil in a large skillet over medium heat. When it’s hot, add prawn and cook until the bottom side is nicely browned, about 2-3 minutes. Don’t touch the shrimp until it releases itself from the skillet. Once it has nice char on one side, you can easily flip.
7. When the one side of the shrimp is nicely browned, flip and cook the other side for 2-3 minutes. Once the shrimp are nicely golden brown, transfer to a plate and set aside.
8. Lower the heat to medium low, add the butter and swirl around.
9. Add the red onion and garlic slices and sauté for 1 minute. If you like spicy pasta, add chili pepper now. Increase the heat to medium and add the stalks of asparagus. Sauté for about 3 minutes, until asparagus stalks become tender.
10. Then add the spears of asparagus and cook for another 1-2 minutes, until the asparagus are tender but still nice and crisp.
11. Add the prawn back in to the skillet and increase the heat to medium high heat. Add dashi.
12. Add gluten free soy sauce and adjust based on your preference.
13. Add the cooked pasta and toss to combine with the ingredients. If you like, sprinkle freshly ground black pepper. Serve immediately. Optionally, you can garnish with chili pepper flake.

**GYUDON:**

**Gyudon** (or Beef Bowl) is like a comfort food for Japanese.  It can be prepared quickly and it has nutritious ingredients like beef, onion, eggs, and rice.  I cook this meal when I have full schedule with kids’ activities until dinner time.  Tired of ordering in a pizza?  How about Gyudon tonight?

**Prep Time**

5 mins

**Cook Time**

15 mins

**Total Time**

20 mins

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*Course: Main Course*

*Cuisine: Japanese*

*Keyword: beef bowl, donburi*

*Servings:*[***2***](https://www.justonecookbook.com/gyudon/)

**INGREDIENTS**

* 1 onion
* 2 green onions/scallions
* ¾ lb [**thinly sliced beef (chuck or rib eye)**](https://www.justonecookbook.com/thinly-sliced-meats/)(¾ lb = 12 oz or 340 g)
* 1 Tbsp neutral flavor oil (vegetable, canola, etc)
* 2 tsp sugar
* 2 Tbsp **[sake](https://www.justonecookbook.com/sake/)**
* 2 Tbsp **[mirin](https://www.justonecookbook.com/mirin/)**
* 1 Tbsp **[soy sauce](https://www.justonecookbook.com/soy-sauce/)**
* 3 large eggs (beaten, optional)
* 3 cups cooked Japanese short grain rice
* [**Pickled red ginger**](https://www.justonecookbook.com/pickled-red-ginger/) (to garnish)

**INSTRUCTIONS**

1. Gather all the ingredients.
2. Slice the onions, cut the green onion into thin slices (save for garnish), and cut the meat into small pieces.
3. Heat the oil in a large frying pan over medium high heat and cook the onions until tender.
4. Add the meat and sugar and cook until no longer pink.
5. Add sake, mirin, and soy sauce.
6. Reduce the heat and simmer for 2-3 minutes.
7. If you like to add the egg, slowly and evenly drizzle the beaten egg over the beef. Cook covered until the egg is done. Add the green onion right before removing from the heat.
8. Place the beef and egg on top of steamed rice, pour the desired amount of sauce, and top with green onion and pickled red ginger.

# Hotteok (호떡)- Korean Sweet Dessert Pancake

# The moment you bite into this pancake, the hot cinammony syrup will ooze into your mouth. Chewy dough with the fried crispness on the outside and the sweet sugar syrup with bits of nuttiness makes it one of my favorite Korean snack/dessert since childhood days.

**Ingredients**

**For dough**

* 1 cup all purpose flour 130g/4.5 oz = 1 cup
* 1 cup sweet rice flour 160g/5.6 oz = 1 cup
* 3/4 tsp salt
* 1 tsp instant dry yeast
* 3/4 cup water 180 ml/6 oz = 3/4 cup
* 1 tsp sugar
* 7 Tbs vegetable oil for frying (at least 6 Tbs or more)

**For stuffing**

* 1/2 cup unbleached sugar (brown sugar is also good)
* 1/2 tsp cinnamon powder
* 1/4 cup chopped walnuts

**Instructions**

1. Add 1 tsp sugar and 1 tsp dry yeast to 3/4 cup warm (120~130 °F (48~54°C)) to hot water.
2. Measure and mix all dry ingredients (flours and salt).
3. When yeast is bubbly, mix 1 and 2.
4. Mix yeast sugar water with the flour mix. Dough should be fully wet and sticky.
5. Let dough sit for 3 hrs in room temperature. Dough should double in size when ready.
6. Prepare stuffing - mix sugar, cinnamon and chopped walnuts. Chop walnuts finely.
7. When dough is ready, heat about 3 Tbs or more of oil in a pan over medium heat.
8. Pour about 1 tsp of oil in your hand and rub both your hands so they become nice and slippery. Take about a golf size of dough in your hand and spread out with your hands until it’s a little bigger than your palm. Add 1-2 tsp of the sugar mix into the center of the dough and close up the hotteok – making it into a little round parcel.
9. Add hotteok parcel into the pan by flipping the hand to drop the pancake onto the pan, with the smooth side (side that was stuck to your palm) facing upwards.
10. Oil a wide spatula and press hotteok and slowly flatten it until the diameter becomes about 4 in/10cm wide. If you press it too much, you will end up with a hole and the sugar content will leak and get messy.
11. Fry pancake in oil med heat for 3-4 min until edges start to brown. Lower heat if it starts to brown faster than that. You don’t want the heat to be too high because you want sugar to melt inside before the outside gets too dark.

# Try Bingsu (Korean Shaved Ice) this summer!

A must try Korean shaved ice dessert that is soo cooling and refreshing. Fruits and sweet milk makes this an irresistible dessert on hot summer days!

Course: Dessert, Snack

Cuisine: Korean

Keyword: cooling, shaved ice, summer

Servings: [2](https://kimchimari.com/bingsu-korean-shaved-ice-this-summer/)

Calories: 181 kcal

Author: JinJoo Lee

**Ingredients**

* ice shaver machine and ice (Note 1 serving = 2 cup in volume of shaved ice)
* 1/2 cup sweet red beans (1/4 cup per serving)
* 2 Tbsp sweetened condensed milk (1 Tbs per serving)
* 2 Tbsp misugaru (미수가루) or roasted grains powder (1 Tbs per serving)
* 2-3 Tbsp mini mochi rice cake (1.5 Tbs or 1 heaping Tbs per serving)
* 6 strawberries , sliced
* 1/2 cup blueberries (1/4 cup per serving)

**Instructions**

1. If using a special round container for the ice, fill with water and put in the freezer to make ice. Some machines, like mine above, will let you make shaved ice from regular ice cubes also. This is nice to have since you may not always have the special ice ready or have enough of it.
2. Open cans, package and clean berries and prepare each of the toppings for assembly.
3. Slice strawberries.
4. Shave the ice into a bowl large enough to hold everything.
5. Order of toppings is not terribly important but to coat ice evenly, you may want to sprinkle the misugaru on ice using a small sieve.
6. Add berries and mini mochi cake. Spoon sweet red beans on top or on the side and then drizzle sweetened condensed milk

**Recipe Notes**

Bingsu has many variations and it's basically however you want to make it. You can have kids make their own bingsu with their own favorite toppings. You can also top with ice cream and nuts. Enjoy!!

**Nutrition Facts**

Bingsu with sweet red beans - Korean Shaved Ice Dessert

**Amount Per Serving**

**Calories** 181Calories from Fat 18

**% Daily Value\***

**Total Fat** 2g**3%**

Saturated Fat 1g**5%**

**Cholesterol** 6mg**2%**

**Sodium** 180mg**8%**

**Potassium** 272mg**8%**

**Total Carbohydrates** 36g**12%**

Dietary Fiber 3g**12%**

Sugars 17g

**Protein** 5g**10%**

Vitamin A1.1%

Vitamin C30.6%

Calcium7.5%

Iron4.5%

# How to Make Songpyeon for Chuseok!

Songpyeon is a special rice treat made in the Korean home during Chuseok (秋夕) to celebrate the year’s harvest and to wish every family member good health. Songpyeon is made from 100% short grain rice cake dough that’s filled with various fillings then hand shaped and steamed.

Course: Dessert

Cuisine: Korean

Keyword: fall harvest, gluten free, steamed, traditional

KoreanCategory: Tteok (떡)

Servings: [10](https://kimchimari.com/how-to-make-songpyeon-for-chuseok/)

Calories: 467 kcal

Author: JinJoo Lee

**Ingredients**

**For Basic White dough**

* 2 cup tteok rice powder comes already salted, 250~260 g
* 4 Tbs + 2 tsp boiling water

**For Yellow dough**

* 2 cup tteok rice powder comes already salted, 250~260 g
* 50 g kabocha squash cooked
* 4 Tbs boiling water

**For Green dough**

* 2 cup tteok rice powder comes already salted
* 2 1/2 tsp matcha tea powder
* 4 Tbs + 1 tsp boiling water

**Sesame filling**

* 1/2 cup roasted sesame seeds
* 2 Tbs honey
* 1 pinch of salt

**Mung bean filling**

* 1/4 cup dry mung beans skin removed
* 1/4 tsp Sea Salt (Trader Joe's)
* 2 Tbs honey optional

**Finishing Seasoning**

* 2 Tbs sesame oil

**Other needed items**

* 1 bunch fresh pine needles rinsed (optional)
* 1 steamer
* 1 a silicone or cheese cloth liner for the steamer if no pine needles

**Instructions**

1. If using frozen rice powder for rice cakes, thaw to room temperature. If you can’t buy one, you can make at home, follow my recipe for how to make fresh rice powder for rice cakes at home.
2. Soak dry mung beans in water for 2-3 hrs. If mung beans have a lot of skin, you may need to soak longer.
3. When mung beans are fully soaked, rub beans with hands to remove as much skin as possible. Drain top water away with the skins (as they will float to top). Add water again and repeat if necessary. No need to remove every single outer skin but as much as you can.
4. Get a steamer ready and steam the mung beans for 15 min until they are soft and crushes easily.
5. Use a blender to coarsely chop mung beans. You can just season with salt for the most traditional taste or add honey for a sweeter filling.
6. Crush sesame seeds using a mortar and pestle. You don’t need to crush all seeds, just about half so that the flavor is released. Mix with honey, pinch of salt and set aside. Optionally, you can add honey and sugar for extra sweetness.

**Make Basic White Songpyeon Tteok Dough**

1. In a bowl, add 2 cup rice powder. Add 4 Tbs hot boiling water and mix with spoon. Once it’s cooled a bit, knead dough with hand.
2. Knead the dough with the heel of your hand for few minutes. (5 min is good). Add 2 tsp boiling water, more or less depending on the dryness of the powder. Dough should not break easily but also not be so wet that it doesn’t hold shape.
3. Cover with a wet towel or plastic wrap. Let it rest for few minutes.

**Make Yellow Dough**

1. Peel outer skin of Kabocha squash and cut couple think slices weighing about 50 grams. Cook in the microwave covered with wet paper towel for 40 seconds until fully soft.
2. In a bowl, add 2 cup rice powder. Add cooked Kabocha by pressing it against a sieve for best results.
3. Add 3 Tbs boiling water. Mix with spoon and then with your hands to form a dough.
4. Knead the dough with heel of your hand for few minutes.
5. Cover with wet towel or plastic. Let it rest.

**Make Green Dough**

1. In a bowl, add 2 cup rice powder and 2 1/2 tsp matcha powder or mugwort powder. Add more for darker green color.
2. Add 4 Tbs boiling water. Mix with spoon and then with your hands to form a dough.
3. Knead the dough with heel of your hand for few minutes. Add 1 tsp or more water as needed.
4. Cover with wet towel or plastic. Let it rest.

**Let's make some Songpyeon -**

1. Setup a station with all the fillings and doughs together. Prepare a small bowl of water. Prepare a tray with cover to lay out the Songpyeon.
2. First make a 1 inch or slightly bigger little balls with your hand. Then press down the center to form a little bowl with your fingers. If it starts to crack too much, dip your finger in the water bowl and add a little more water to the dough. Repeat again.
3. Fill the bowl with a filling – make sure you top it off.
4. Then close up edges to make a half moon shaped dumpling kind of a thing. Place on tray making sure they don't touch each other. Keep it covered.
5. Repeat with different color dough and different filling.
6. Layer bottom of steamer with pine needles.
7. Place Songpyeon in the steamer. Close the lid and steam for 12 minutes.
8. Prepare 2 bowls. Fill one with a cold water.
9. When Songpyeon is cooked, turn heat off and let it cool in the steamer for 2-3 minutes.
10. Using a tong, pick up rice cakes and drop them in the cold water for a quick rinse and to remove any stuck pine needles.
11. Transfer rinsed rice cakes into a colander to drain. Quickly add drained rice cakes to a bowl, drizzle sesame oil. Toss to coat Songpyeon evenly.

 This process of cold water bath and coating with oil helps Songpyeon to remain moist and from sticking to each other.

1. Serve warm.