

Episode 12

Ben: Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

This week we're closing out the first half of this season with a spicy, chewy snack.

Debby: mmm...my favorite descriptors.

[podcast transition music]

Ben: To start, we're going to need to soak our frozen rice cakes – I'm taking an amount of those that weighs the same as an American football and placing them in a large bowl full of water, letting that sit for 5 minutes, giving things a quick stir, then letting it sit for the same amount of time.

While that's sitting and soaking, we can get our broth together. In a large skillet, pour in some water – here I've got some big glugs from the commemorative pitcher I got at the Olympics I don't even know how many years ago – and then whisk in a large palmful of dashi flakes to make a flavorful broth. Bring that to a boil over medium-high heat.

Drain the rice cakes and pat them dry with a paper towel and set aside while you make the sauce.

[podcast transition music]

Ben: In a medium bowl, combine the fermented pepper paste (that's gochujang!), the chili flakes (those are gochugaru), and a palmful of sugar (if you'd like) until they form a paste. Go ahead and add that to our broth, making sure it gets all that fermented spicy goodness.

Once our sauce is simmering, add the rice cakes and cook for the length of a few BTS music videos, stirring things until the sauce has thickened. Garnish with some sliced scallions and there you go!

[podcast transition music]

Debby: It's so good!

Ben: And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts