



**Korean Food Recipes**  
**Traditional Korean New Year Dishes**  
**Saehee Chang**  
**Nicolet Recreation Department, February 5, 2014**

Rice Cake Soup

- 1 pound sliced rice cakes soaked in cold water for 20 to 30 minutes and drained
- 6 to 7 cups water
- ½ pound beef (stew meat or any other type of meat of your choice), chopped into small pieces
- 3 to 4 garlic cloves, minced
- 1 large Korean green onions (or 3 regular green onions), washed and sliced thinly and diagonally.
- 2 teaspoons vegetable oil
- 1 to 2 eggs
- 1 tablespoon fish sauce or Korean soup soy sauce per your taste
- Salt to taste
- 1 teaspoon sesame oil
- ½ teaspoon ground black pepper
- 1 sheet of Gim (roasted seaweed, crushed or cut into thin strips)

Stir fry the beef and garlic with some oil, pepper and salt. Add water, cover, and let it boil for 20 to 25 minutes, until you get a flavorful broth. Add fish sauce and additional salt if needed.

Add the rice cakes to the boiling soup. Stir it well. Cover and let it cook for 7 to 8 minutes until all the rice cakes are floating. Whisk the egg and pour into the soup and let it cook for a minute.

Add sesame oil, ground black pepper, and chopped green onion. Stir it well. Remove it from the heat and ladle the rice cake soup into individual bowls. Garnish with chopped green onion and roasted seaweed.