

Dduk Gook (떡국)



A Korean ritual to ring in the New Year is 떡국. A dish that can be eaten anytime of the year but definitely on New Years day.

Ingredients:

1-2 handful – 떡 | Oval sliced dduk (rice cakes)

2 cups – 국물 | Oxtail Soup Broth & Meat

1 egg

2 pieces – 김 | Korean Laver (seaweed)

Sesame Seed

Green Onion – sliced

Salt & Pepper to taste

Directions:

1. Put the rice cakes in cold water for 20 minutes to soak
2. Add the oxtail broth and meat to a pot and boil
3. Add rice cakes
4. Mix up the egg and fry it, eventually cutting to thin strips and set aside
5. Using scissors, cut the seaweed pieces into thin strips as well and set aside
6. Tasting the broth along the way, add salt and pepper to taste
7. Once the dduk rises to the top of the soup, you are ready to serve the bowl

8. Add the sliced egg, seaweed, green onion and sesame seed as preferred

