

김치찌개

Kimchi Jjigae (Kimchi Stew)

Ingredients:

¼ lb pork
2 cups of rice water
5 oz sliced kimchi
2 tbsp minced garlic
1 oz green onion
¾ tbsp cheongyang pepper
¾ tbsp red pepper
2 tbsp fine chili powder
2 tbsp coarse chili powder
1 tbsp soy sauce
1 tbsp salted shrimp



How to make Kimchi Jjigae

1. Ask parent or trusted adult to help you make this recipe.
2. Chop green onion and pepper.
3. In a pot, boil pork and rice water to create a meat broth.
4. Once the broth is ready, add kimchi and minced garlic.
5. Once the mixture boils, add green onions and pepper.
6. Add pepper powder and mix well. Add both coarse and fine chili powder for better results.
7. Add dark soy sauce and salted shrimp and mix well.
8. (Optional) Add other vegetables or change amount of water to get creative.
9. Enjoy this recipe while listening to Lotus Festival Artists Ak Dan Gwang Chil (ADG7) performing from South Korea!

Interested in trying to make your Kimchi from scratch?
Check out Chef Baek Jong-won's recipe on Youtube:
<https://www.youtube.com/watch?v=K55CPyYTUJI&t=39s>

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Suyash Kumar Neupane for helping find recipes.*