
Simmered Rice Cakes

Description

Simmered Rice Cakes is a recipe for the most beloved and famous street food stall item eaten in Korea. From K dramas to Kpop videos, this tubular, red, sweet/savory/spicy rice cake will be welcomed at any party or back yard bbq! The recipe can be made plain, without the boiled eggs, fishcake or fish balls, or you can add your favorite cooked protein like spam or Vienna sausage or Portuguese sausage to make it your own.

Total time: 40 min Yield: 4 servings

Ingredients

8 cup chicken stock
1/2 lb tubular rice cakes, tteok
1 Tbsp Korean chili flakes, gochigaru
2 Tbsp brown sugar
3 clove garlic (thinly sliced)
2 Tbsp Korean chili paste (gochujang)
1 Tbsp shoyu
4 pieces boiled eggs (peeled)
1/2 lb Korean fishcake
1 stalk green onion (1" lengths)

Prep Time: 10 min Cooking Time: 30 min Total Time: 40 min

Instructions

In a large sauté pan on high heat, combine the chicken stock and rice cakes and quickly bring to a boil.

Add in the chili flakes, brown sugar, garlic, chili paste and shoyu; stir well then turn the heat to low and allow the liquid to reduce by half, about 10 minutes, making sure to stir regularly and scrape the bottom of the pan, as the rice cakes will release starch and cause the liquid to thicken, stick to the bottom of the pan and can easily burn. Once the sauce is thick, add in shelled boiled eggs and fishcake and cook for another 5 minutes or until hot. Garnish with the green onions and serve immediately.

Recipe brought to you by:

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