

Rice Cake Soup

떡국 (Teok-Guk)



Ingredients:

Rice Cakes, 1.5 lbs./800g
Green onions, Garlic, Soy sauce, Eggs.

Broth:

Beef, 1 lb.
Salt, 1 tsp.
Black pepper, 1/2 tsp.
Water, 1.5 liters.

Instructions:

- In a large pot, add 1 pound of beef, 1 tsp salt, 1/2 tsp black pepper, and 1.5 liters of water.
- Bring it to a boil over medium heat. Let it simmer for about an hour.
- After boiling the beef for about an hour and the broth is well-cooked, remove the meat from the pot.
- Once the beef has cooled, slice it thinly.
- In another pot, bring water to a boil. When the water is hot, add the rice cakes. Bring them to boil, remove the rice cakes and rinse them in cold water.
- Add the rinsed rice cakes to the boiling beef broth.
- Bring the soup to a boil for about 5 minutes, then add minced garlic and chopped green onions.
- Continue to boil the soup for an additional 3 minutes.
- Finally, add beaten eggs, soy sauce, adjust the seasoning to taste, briefly simmer, and then turn off the heat.



NOTE: Featured by Aunt Choi.