

Duk Bok Ki 떡볶이



Spicy Rice Cake - Korean
recipe originally by Sung-Min Rim

2 lbs. rice cake (Korean market)
1 cup water
2 Tbsp. sugar
2 Tbsp. soy bean sauce
2 Tbsp. red hot chili paste
1 tsp. sliced garlic
2 scallions, chopped

Put the rice cake in cold water for about 15 minutes to soften. Put 1 cup water in large pot. Add sugar, soy bean sauce, red hot chili paste and garlic. Bring to a boil and boil for about 5 minutes. Put the rice cake in the pot and continue to boil for 10 minutes. Add chopped scallions and continue to boil for 2-3 minutes.

Serves 5.