

Delicious Classic Korean Recipes

Mandu with Simple Sesame Dipping Sauce

(Korean Dumplings)

Cook Time: 15 minutes

Prep Time: 15 minutes

Serves: 6-8

Ingredients

- ½ pound ground pork
- 3 tablespoons vegetable or peanut oil, divided
- 2 cloves garlic, crushed and minced
- ¼ cup red onion, diced
- ½ cup cabbage, shredded
- ½ cup carrot, shredded
- 1 tablespoon fresh ginger, grated
- ¼ cup scallions, diced
- ½ pound tofu, mashed
- 2 tablespoons hoisin sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 24 large wonton skins
- 1 egg, lightly beaten
- Additional vegetable oil for frying

Sauce

- ½ cup soy sauce
- ¼ cup rice vinegar
- 2 teaspoons white sugar
- 2 teaspoons sesame oil
- 1 tablespoon chile pepper, diced
- 2 teaspoons sesame seeds

Directions

1. Place 1 tablespoon of the peanut or vegetable oil in a large skillet or wok over medium heat. Add the ground pork and cook until browned, taking care to break apart the meat into small pieces as it is cooking.
2. Once the meat has browned, remove it from the pan and set it aside.
3. Add the remaining oil to the pan and heat over medium-high.

4. Add the garlic and onion. Sauté for 2 minutes before adding the cabbage and carrots. Cook while stirring for an additional 3 minutes.
5. Next add the ginger, scallions, mashed tofu and hoisin sauce. Cook for 2-3 minutes before removing the contents from the pan and mixing with the browned pork.
6. Once the pan has cooled, wipe out the inside and place ½-1 inch of vegetable oil in the pan. Heat the oil over medium-high.
7. While the oil is heating, combine the soy sauce, rice vinegar, sugar, sesame oil, chile pepper and sesame seeds for the sauce. Whisk well and set aside.
8. Place 1 or 2 wonton skins out on a flat surface, and brush the outer edges with the beaten egg. Keep the remaining skins covered so they do not dry out.
9. Add a heaping spoonful of the meat mixture to the wonton, placing it just slightly off center.
10. Fold the wonton skins over and press the edges together, making a triangular shape. Make sure the edges are sealed, crimping them if desired.
11. Place the dumpling in the pan with the hot oil. Cook 2-3 minutes per side until lightly golden brown.
12. Remove from the pan and drain off any excess oil.
13. Serve hot with dipping prepared dipping sauce.

Kimchi Pancakes

Cook Time: 15 minutes

Prep Time: 10 minutes

Serves: 4

Ingredients

- 1 cup kimchi, drained with the liquid reserved
- ¼ cup radish, sliced
- ¼ cup scallions, sliced
- 1 teaspoon crushed red pepper flakes
- ½ cup kimchi liquid
- 1 cup whole wheat flour
- 2 eggs
- Vegetable oil for cooking

Directions

1. In a bowl, combine the drained kimchi, radish, scallions, and crushed red pepper flakes. Toss to mix.
2. In another bowl, combine the kimchi liquid with the whole wheat flour and the eggs. Mix until the eggs are incorporated.
3. Add the batter to the kimchi mixture and stir.
4. Liberally brush a skillet with vegetable oil and heat over medium to medium-high heat.
5. Spoon a ladle full of the batter onto the skillet, gently pressing down. Cook for 2-3 minutes, or until the edges begin to turn a golden brown color.
6. Flip the pancake and cook an additional 2 minutes.
7. Remove the pancake from the pan and keep warm while you work through the rest of the batter.
8. Serve warm with your favorite dipping sauce.

Classic Bibimbap

Cook Time: 35-40 minutes

Prep Time: 15 minutes

Serves: 6

Ingredients

Bulgogi

- 1 pound beef steak, sliced thin
- ½ cup soy sauce
- ¼ cup Asian pear, shredded
- 3 cloves garlic, crushed and minced
- ¼ cup Asian pear juice
- ¼ cup rice wine
- 3 tablespoons white sugar
- 1 tablespoon fresh ginger, grated
- 1 tablespoon sesame seeds
- 1 teaspoon coarse ground black pepper

Rice

- 6 cups cooked sushi rice
- 1 tablespoon toasted sesame seeds
- 2 tablespoons sesame oil

Vegetables

- 3 cups carrots, shredded
- 1 tablespoon fresh ginger, grated
- 6 cups fresh spinach
- 2 cloves garlic, crushed and minced
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 2 cups shiitake mushrooms, sliced
- 1 cup beef broth
- 1 tablespoon brown sugar
- 1 tablespoon red pepper paste
- 4 cups mung bean sprouts, cooked
- ¼ cup sesame oil, divided
- 6 eggs

Directions

1. Begin by making the marinade for the bulgogi. In a large bowl, combine the soy sauce, Asian pear, garlic, Asian pear juice, rice wine, white sugar, ginger, sesame seeds, and black pepper. Mix well.

2. Add the meat to the marinade and toss to coat. Cover and refrigerate for at least 30 minutes.
3. For the rice, combine the rice and the sesame seeds. Mix well.
4. Place the sesame oil in a skillet and spread it around, using a brush if necessary. Heat over medium.
5. Add the rice and press it gently into the pan. Cook, pressing occasionally for 12-15 minutes, until the bottom of the rice begins to brown and crisp.
6. Using a spatula, mix the rice up slightly and cook for an additional 3-5 minutes.
7. In a bowl, combine the shredded carrots, ginger, and 1 tablespoon of sesame oil. Mix well and set aside.
8. Bring 3 cups of water to a boil in a saucepan. Place the spinach in the boiling water and cook for 1-2 minutes. Drain the spinach and press out as much moisture as possible.
9. Place a tablespoon of sesame oil in a sauté pan along with the spinach, garlic, soy sauce, and rice vinegar. Sauté for approximately 3 minutes. Remove from the pan and set aside.
10. In a saucepan, combine the sliced shiitake mushrooms with the beef broth, brown sugar and red pepper paste. Bring to a boil, then reduce the heat and let it simmer for 5-7 minutes.
11. In a skillet, cook the meat over medium heat until it has reached the desired doneness, approximately 7-10 minutes.
12. Remove the meat from the pan and set it aside. Fry each of the eggs until the yolk reaches your desired consistency.
13. Place the crisp rice into six individual serving bowls.
14. In little individual piles, arrange the meat, carrots, spinach, mushrooms, and mung bean sprouts over the rice in each dish.
15. Top each dish with a fried egg before serving.

Bulgogi

Cook Time: 15 minutes

Prep Time: 10 minutes

Serves: 4-6

Ingredients

- 1 ½ pounds sirloin, or other tender steak, sliced very thin
- ½ cup Korean soy sauce
- ¼ cup brown sugar
- 2 tablespoons rice wine
- 2 cloves garlic, crushed and minced
- 2 teaspoons fresh ginger, grated
- ¼ cup finely diced pineapple, or thinly sliced Asian pear
- 1 teaspoon coarse ground black pepper
- ½ teaspoon salt
- ¼ teaspoon cayenne powder (optional)
- 2 tablespoons sesame oil
- 1 cup sweet yellow onion, sliced
- ½ cup carrot, julienned
- ½ cup leek, sliced
- 1 tablespoon toasted sesame seeds
- Lettuce leaves for serving (optional)
- Rice for serving (optional)
- 1 green onions, sliced for garnish

Directions

1. In the blender, combine the Korean soy sauce, brown sugar, rice wine, garlic, ginger, pineapple, black pepper, salt, and cayenne. Blend until smooth.
2. Place the sliced meat in airtight container or re-sealable plastic bag and mix to coat with the marinade. Cover the meat and place in the refrigerator for 2-4 hours.
3. Heat the sesame oil in a skillet or wok over medium-high heat.
4. Add the meat, along with any remaining marinade, and the onion, carrot, and leek to the skillet.
5. Cook, stirring frequently, until the meat begins to brown, approximately 5 minutes.
6. Reduce the heat to medium and continue cooking until the meat is cooked through and the vegetables are crisp tender.
7. Reduce the heat to low, add the sesame seeds, and cook for one more minute.
8. Serve with lettuce leaves and rice, if desired.
9. Sprinkle with green onions before serving.

Korean Fried Chicken

Cook Time: 25 minutes

Prep Time: 10 minutes

Serves: 4-6

Ingredients

- 2 pounds chicken legs, skins removed if desired
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup rice flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon coarse ground black pepper
- $\frac{1}{2}$ teaspoon cayenne powder
- $\frac{1}{2}$ teaspoon garlic powder
- 2 eggs, lightly beaten
- 2 cups vegetable oil
- $\frac{1}{2}$ cup soy sauce
- $\frac{1}{4}$ cup tomato ketchup
- 2 cloves garlic, crushed and minced
- 1 tablespoon spicy chile paste
- 2 teaspoons hot mustard
- 1 tablespoon honey
- 1 tablespoon rice vinegar

Directions

1. In a bowl, combine the flour, rice flour, salt, black pepper, cayenne powder, and garlic powder. Mix well.
2. Take each piece of chicken and dredge it through the flour mixture.
3. Dip each piece of chicken in the beaten egg, and then once more into the flour mixture, and set them side.
4. In a large frying pan, heat the vegetable oil over medium-high heat.
5. Once the oil is nice and hot, place the chicken legs in the pan and cook, turning occasionally, until the chicken is a deep golden brown and crispy, approximately 15-20 minutes depending upon the size of the pieces.
6. While the chicken is cooking, combine the soy sauce, ketchup, garlic, chile paste, hot mustard, honey, and rice vinegar. Cook over medium heat, stirring frequently for at least 5 minutes.
7. Once the chicken is done cooking, remove it from the pan and drain off the excess cooking oil.
8. Using a basting brush, brush the chicken with the still-warm sauce.
9. Serve immediately.

****These recipes and more can be found in Sarah Spencer's Totally Korean: Classic Korean Recipes to Make at Home. To get your own copy, click on the cover or click [here](#).**

