

Korean Kimchi Soup

This is Jackie Allen's version of Korean Kimchi Soup

Tip: I recommend you use Korean spices and flavors; other countries spices may not taste the same.

Ingredients :

1/4 lb pork loin, pork belly, sliced thinly or uncooked bacon can be used.
2 pinches black pepper
1/2 teaspoon sesame or vegetable oil, to coat small pan
1/2 -1 cup Korean kimchee or cabbage, shredded
1/4 white onion, cut into slices
1-2 large carrots, sliced
2-3 green onions, sliced
1 tablespoons sliced green chili peppers, chopped
2 cups water (have an extra cup just in case)
1/2 pack of tofu, extra firm, cut into 1/4-inch cubes
1/2 cup soy beans
Cilantro, chopped for topping



Seasoning Base

1 tablespoon miso paste (optional - but adds great flavor) or 1 tablespoon kochujang (Korean chili paste)
1 tbsp chili powder or kochukaru (Korean pepper powder)
3 teaspoons soy sauce
3 cloves or 1 teaspoon garlic, minced
1 pinch fresh ginger
3 pinches black pepper

Directions:

1. Cut up vegetables, kimchi or cabbage and tofu and set aside.
2. In a small bowl, combine soup base ingredients, mash and blend together. Set aside
3. In large pot, large frying pan or wok quickly cook the pork for about 1 minute on medium to high heat
4. Add sesame oil to pan, cook kimchi or cabbage on medium-high until done (usually 5-6 minutes). Stir constantly, kimchi/cabbage will turn slightly translucent.
5. Add all vegetables (not tofu), seasoning base, saute for 1 minute then add water to the pot along with the meat.
6. Bring to a boil; cook until meat is fully cooked, about 4-5 minutes. Watch carefully and do not to let water boil away.
7. Taste soup for adjustments; add water as needed, or make extra soup base if needed.
8. As soon as the meat is done, turn the heat down to low, add the tofu cubes and soy beans.
9. Cover and simmer 2 minutes. Stir gently, taste. Top with cilantro and serve with rice