

Samgyetang, Ginseng chiken soup

Gyesamtang is called. Slightly larger than that chick with the spirit world is called backsuk curbs. Remove the chicken intestines in the stomach of glutinous ric e wrapped in a clean cloth and put jujube, garlic, wa ter, poured generously hooked on pot and boil the p ot when the meat is matured enough to produce res cue. Wrapped in a cloth, put in carrot soup ingredien t of ginseng wooreona completely orphaned by maki ng the broth with salt only fit to drink, or put in soup seasoned meat is eaten. However, ginseng chicken rice mix along with chicken on the bone in the case gomyeon ginseng ginseng nutrients seep nutrients is reduced



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- How to make samgyetang.
- _ 1. Cut the chicken into the tail and wash clean.
- 2. Wash rice in water is called a clean.
- 3. Chicken skewer the neck loosened so well using sutures.
- 4. Referred to in the belly of the chicken rice and d ginseng, chestnuts, jujubes, garlic and fill.
- 5Chicken legs crossed each side taking sheath on the bark loosened so that the legs twisted b undle.

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- 6. Pour the chicken and remaining ingredients in a pot of water, put the goose that ripe boil.
- 7. If you pay roll ripe goose with salt and pepp er to the liver.
- 8. Complete.



Galbi,rib

 \blacksquare Light cow ribs 6 \sim 7 cm in length stub out the side, vertica lly on the inside sheath well in taking the meat fall off the bone, and flesh of the outer sheath, taking part in the sau ce soaks into extra depth, the meat is well baked. Choppe d leek, garlic, ginger, pepper, sugar, sesame seeds, sesam e oil and soy sauce to the mix makes. Apply yourself a ma rinade for ribs 1, and between meat sauce to toss the soa ked deuldorok well. Pear to the end of the paint on the hot -hot charcoal grill lightly with oil rubbing the ribs be baked from 1-2 geotjjok put yourself a grill. The sauce that has accumulated on the surface be careful not to fall, and mari nade 1-2 times during baking paint evenly As can burn.

Galbi,rib

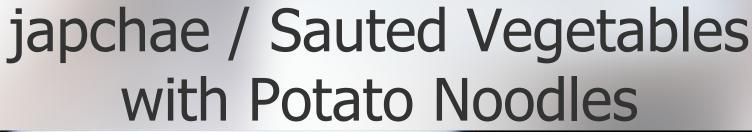


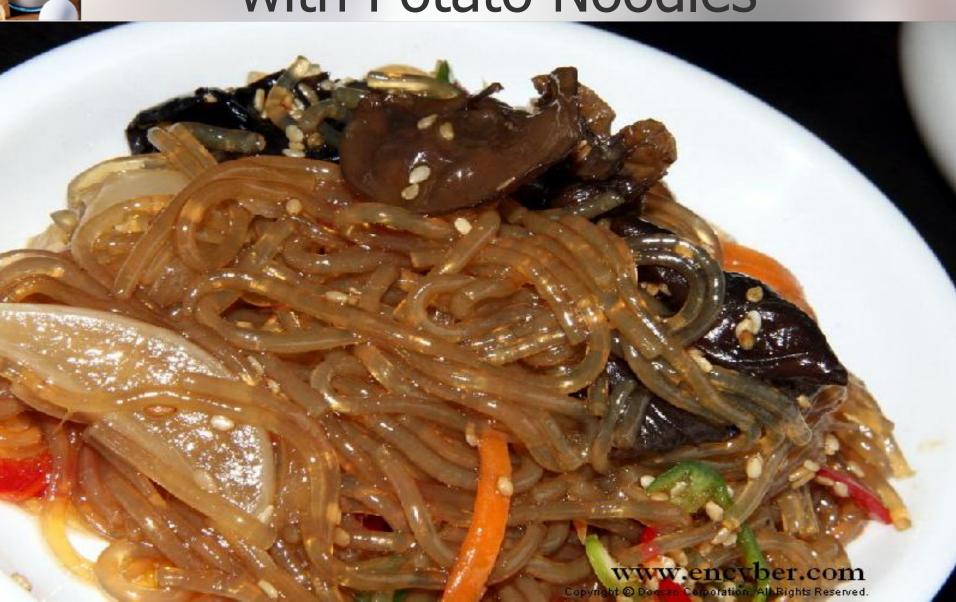
Galbi,rib

- How to make galbi.
- 1. Pitmul in cold water, remove the ribs to drain the w ater and sprinkled with sugar mellows the ribs.
- 2. Insert the amount of the sauce in the pan 1/2 the a mount of boiled and cooled until the pear and sesame oil, sesame seeds and soy sauce makes a conjunction.
- 3. Trim ribs marinated in soy sauce and marinate for 2 hours or more places.
- 4. I lay in pan and pour soy sauce-based sauce glazed ribs, insert remind bake.
- 5.complite.

japchae / Sauted Vegetables with Potato Noodles

- Often creates a feast of food, the main ingredient aside time to time wit hout a lot of material written after the name of the cluster as called chop suey, chop suey face. Chaesseoleo rump of beef in sauce liar, and the o nion finely in length while sseolmyeo, cucumbers, carrots sliced $3 \sim 4 \, \mathrm{c}$ m in length while the cucumber with salt jeolinda. Host and broke the he ad and tail trim, St Bellflower finely split and salted wooryeoseo rub was h. Chaesseolgo referred altitude rinsed, and then one by one remove the neck, called the naemyeo washed, sliced egg split into yellowish fans Z idane.
- Marinated beef and shiitake soup poles apart so closely fry, pickled cucu mber and sesame oil, sesame seeds bellflower sure to squeeze in the roa sting tin on the muchyeo unfolded in a large bowl and cool. Less salty ca rrot and mung bean sprouts in boiling water boiled in sesame oil and fry muchyeo onions while roasting and neck also cool. Boil noodles in sesame oil, sugar, soy sauce, cut short muchigo, fry all the ingredients put tog ether and placed muchinda. Leave the bowl to hold the famous notatdeon silbaek some of Zidane and boiled eggs.





japchae / Sauted Vegetables with Potato Noodles How to make japchae

- 1. Beef is not meat, sliced shiitake mushrooms and s oy sauce, sesame oil, minced garlic, pepper, sugar put s each lay.
- 2 onions, carrots, cut the body.
- 3 fungus called to put the water.
- 4 onions, carrots, meat, fried mushrooms gives each.
- 5 boiled noodles and frosted heated pan with oil and f ry soy sauce, sugar, liver, and coat color.
- 5 boiled noodles and frosted heated pan with oil and f ry soy sauce, sugar, liver, and coat color.
- 6. compilte.



Thank you