



Spicy Mini Rice Stick Kabobs! (Dukk Kko Chi)

NIBBLEDISH CONTRIBUTOR

Ingredients

For Skewering & Frying:

- Mini Rice Sticks (About 15 to make 5 kabobs)
- 5 Toothpicks
- 1 tablespoon oil

For Marinade:

- 3 tablespoons Ketchup
- 2 tablespoons Korean Hot Pepper Paste
- 2 tablespoons Corn Syrup
- 1 tablespoon Sugar
- 1 tablespoon Soy Sauce
- 0.5 teaspoon of Vinegar
- 0.5 tablespoon of Sesame oil
- sprinkle of black pepper

Instructions

1. Boil the mini rice sticks until done. They should be done when they rise to the top, lookin' all plump and fluffy.
 2. Take out the cooked mini rice sticks from the water.
 3. Skewer about 3 rice sticks on one toothpick. So with 15 rice sticks, make about 5 kabobs.
 4. Prepare the marinade by mixing all of the marinade ingredients written above.
 5. On a frying pan, place all of the kabobs and fry each side with a little bit of oil.
 6. Baste each side of kabobs with the prepared marinade sauce...multiple times~
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as much as you can~ and fry while basting.

7. Before your kabobs turn black...take em' off the pan and enjoy!