



Dumpling and Rice Cake Soup (Dduk Gook)

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2 Servings

- 12 dumplings (could be frozen)
- one handful of cut rice cakes (could be frozen)
- 4 oz. stew beef (thinly sliced)
- 1 tsp. soup soy sauce
- salt and pepper
- about 4 cups water (I measure out two bowls - in the picture, I measured it to the line of the bowl)
- 2 eggs
- 2 stalks green onions (chopped to 1 inch slices)
- dried roasted seaweed (cut thinly into strips)

Instructions

No fusion crap here. This is one of the best soups for winter. Nothing beats the heartiness, simplicity and prep time of this soup. All in all this will take about 30 mins to make from start to finish. Considering of course that you have frozen dumplings in the freezer. I always have some kimchi dumplings on stand by in the freezer.

Prep

Leave the sliced rice cakes in a bowl of room temperature water to loosen them up a bit. This will make them just right for when they need to be cooked.

Scramble two eggs and place the chopped green onions. This will be used at the last moments of cooking the soup.

Soup On

Start with a steady boil of the water in a smaller pot so the water comes up a bit. You want to be able to immerse all the dumplings once they're in there so a big pot that will have the water shallow is not a good option.

Slice the stew beef into thin slices and boil with the water and skim off beef curdles when it forms so you have a nice clean broth. Boil for about 5 mins and add 1 teaspoon of the soup soy sauce.

Soup soy sauce is a bit more unrefined than regular soy sauce and has a stronger miso/dwenjang scent.

Add salt to taste and make sure the broth is just right for a soup. Shouldn't be too salty.

Add dumplings and when they're about halfway cooking (after about 4 mins), drain the sliced rice cakes and add it to the soup.

When the rice cakes are just about tender for eating, using a spoon, scoop spoonfuls of the raw scrambled eggs into the bowl. Do not stir the soup at this time. Just scoop the eggs to the boiling soup and cover for 1 minute while soup continues to boil.

The soup be ready yo.

Serve and garnish with seaweed and black pepper.

Eat while hot.

Don't burn tongue.
