Dduk Mandu Gook (Ricecake and dumpling soup)

NIBBLEDISH CONTRIBUTOR

Ingredients

- Dashida stock (found in Korean grocers) is best it is a beef stock with chili flakes, and dehyrdated onions + cabbage, but if you want fully vegetarian, take some vegetable stock, add a pinch of msg and add in some dehyrdated onions/freshly chopped onions and cabbage, and some Korean chili pepper flakes.

- Water, about 4-5 cups.
- Rice cakes.
- Tofu, cut up and cubed.
- Wakame (dried seaweed).
- 1 beaten egg.
- Salt and pepper.
- Sesame oil.
- A 1/2 teaspoon of soy sauce.
- Mushrooms.
- Green onion, chopped up.
- Ready made dumplings

Instructions

Many Koreans eat this for New Years. Here is my spin on the comfort classic.

1. You may soak your ricecakes overnight or you can boil them in hot water and drain. You may do this as well with the seaweed, but chop it up afterwards.

2. Make your stock with the 5 cups of water and bring to a boil.
3. Add your sesame oil and soy sauce.
4. Add the dumplings and rice cake. Season with salt and pepper.
5. Add the beaten egg, slowly stirring with chopsticks to make threads like in egg drop soup.
6. Add the seaweed and mushrooms.
7. Lastly, add the green onion and simmer.
8. Serve immediately.