

# Taste of Korea

*Virtual cooking class of Japchae*



## KSCPP

 Korean Spirit & Culture Promotion Project

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# Recipe

1. Bring a large pot of water to boil. Add a pinch of salt and blanch the spinach(10-15 seconds). Rinse in cold water, squeeze out the excess moisture, and season (refer to ingredients above)
2. Slice onion, bell peppers, carrot and pyogo(shiitake) mushrooms into long thin strips.
3. Marinate the mushrooms.
4. Slice the beef into similar-size pieces, and then marinade.
5. Bring a large pot of water to boil. Add the noodles and cook in boiling water for 2 minutes and turn off the heat and leave the noodles in the pot for 6 minutes.
6. After 6 minutes, strain the noodles and pour in the pan and adding the seasonings- 4 tablespoons soy sauce, 3 tablespoons cooking oil, 1 tablespoon sesame oil and 2 teaspoon sugar and lightly stir fry until remove excess moisture and place them a big bowl and cut the noodles 1-2 times with the cooking scissor.
7. Meanwhile, we can start to stir fry the vegetables & meat.
8. Heat the skillet over medium-high heat, add 1 tablespoon cooking oil and sauté onion for 4 to 5 minutes with a pinch of salt. Remove onion from the skillet and place them on a plate or a bowl to cool.
9. Same skillet over medium-high heat, add 1/2 tablespoon cooking oil and sauté sliced peppers for 1 minute with a pinch of salt. Remove peppers from the skillet and place them on a plate or bowl to cool. Wipe off the skillet and repeat the same way for the carrots and marinated mushrooms too.
10. Same skillet over medium-high heat, add marinated beef and stir-fry 3-5 minutes.
11. Add the seasoned vegetables and meat to the noodles, and toss lightly with hand.
12. Add additional seasoning as needed.
13. Sprinkle sesame seeds on the finished product

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## **Spinach Seasoning** - Mix these in a small bowl

1/4 teaspoon soy sauce

1/4 teaspoon toasted sesame oil

A pinch of toasted/ground sesame seed

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## **Mushroom Marinade** – Mix these in a small bowl

1 teaspoon soy sauce

1 teaspoon honey or sugar

1/2 teaspoon toasted sesame oil

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## **Marinate the beef**- Mix these in a small bowl

3.5 oz sirloin , cut into strips

1 tablespoon soy sauce

1 teaspoon rice wine(or red wine)

½ teaspoon minced garlic

¼ teaspoon ground black pepper

1 teaspoon toasted sesame oil

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## **For the noodles**

4 tablespoons soy sauce

2.5 -3 tablespoons cooking oil

1 tablespoon sesame oil

2 teaspoons sugar

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