

# Kimchi Jigae

Itsi Weinstock - adapted from Maangchi

June 4, 2019

## Preparation 1

1. Place 10 cm of **kombu** and 1 **dried shitake** in a pot with 500ml **water** to make the **stock**. Bring to a simmer, then switch off the heat.
2. Slice 1/2 an **onion**.

## Cooking 1

1. Fry the **onion** in some oil in a pot until soft.

## Preparation 2

3. Mince 3 cloves of **garlic**.
4. Rinse and mince 2 tsp of **tianjin preserved vegetable**.

## Cooking 2

2. Add 2 tsp of **gochugaru**, the **garlic** and 1/4 cup of **tvp** to the onions and fry for 1 minute.
3. Add the **preserved vegetable**, 1/2 cup of **kimchi** and 1 tsp **fermented chilli bean curd** and fry for 2 minutes.

## Preparation 3

5. Remove the **kombu** and **shitake** from the stock. Slice the shitake.

## Cooking 3

4. Pour in 2 tbsp of **sake** and cook off alcohol (1 minute).
5. Add the **stock**, 1/4 cup of **kimchi liquid**, 2 tsp **gochugang**, 1 tsp **red miso** and 2 tsp **wakame**. Scrape off fond and simmer for 10 minutes.
6. Take a 200g block of **silken tofu** in your hands, and rip off large chunks into the pot. Simmer for 10 minutes, being careful not to break up tofu.

## Preparation 4

6. Slice 1 **spring onion**

## Cooking 4

7. Add the **spring onion** and 1 tsp **sesame oil**. Serve.

## Notes

The preserved vegetable, fermented bean curd, sake and miso are optional. You can dial back on them if the dish is too salty. I have added them because this dish is a combination of fermented things, so they fit in and add funk. Include them especially if the kimchi is too young.

## Servings: 2

### Ingredients:

1/2 cup	<b>kimchi (over-fermented)</b>
1/2	<b>onion</b>
3 cloves	<b>garlic</b>
1	<b>spring onion</b>
200g	<b>silken tofu</b>
1	<b>dried shitake</b>
1/4 cup	<b>tvp</b>
10 cm	<b>kombu</b>
2 tsp	<b>tianjin preserved vegetable</b>
1 tsp	<b>fermented chilli bean curd</b>
2 tsp	<b>gochugaru (or 1/1 paprika/cayenne)</b>
2 tbsp	<b>sake</b>
2 tsp	<b>gochujang</b>
1 tsp	<b>red miso</b>
2 tsp	<b>dried wakame</b>
1 tsp	<b>sesame oil</b>