

# Tteokguk

## Ingredients

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1 lb Rice Cakes  
7 c Water  
1/2 lb Beef Brisket (cut into small pieces)  
4 clv Garlic (minced)  
3 Green Onions (sliced)  
2 t Vegetable Oil  
4 Eggs  
1 T Fish Sauce  
1 t Sesame Oil  
1/2 t Ground Black Pepper  
1 Seaweed Sheet  
1/2 t Salt

## Instructions

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1. Bring the water to a boil in a heavy pot over high heat and add the beef and garlic and cook for 5 minutes. Turn the heat down to medium, cover, and cook for 20 to 25 minutes until the beef is tender and has infused the water with flavor.

2. Roast both sides of seaweed on a burner until it's bright green and very crispy. Crush it by hand into a bowl and set aside. Crack 2 eggs into a small bowl and add a pinch of salt then beat until well combined.

3. Add the oil to a heated small non-stick pan. Swirl the oil around so it covers the pan. Pour the egg mixture into the pan and tilt it so it spreads evenly and thinly. Let it cook on the hot pan for about 1 minute. Flip it over and let it

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sit on the pan for another minute, then take it off, slice it into thin strips and set it aside.

4. Add the rice cake slices to the boiling soup along with fish sauce and 1/2 teaspoon salt. Stir it with a ladle. Cover and let it cook for 7 to 8 minutes until all the rice cakes are floated and are softened throughout.

5. In a small bowl crack another 2 eggs and beat until combined. Pour the eggs little by little into the soup and cook for 30 seconds. Add sesame oil, ground black pepper, and chopped green onion. Stir the soup.

6. Remove from the heat and ladle the rice cake soup into individual serving bowls. Garnish with egg strips and crushed seaweed.