

Korean Army Stew

Ingredients

8 clv Garlic (minced)	1 1/2 T Gochujang
2 T Gochugaru	1 T Soy Sauce
1 1/2 T Fish Sauce	1 T Sugar
1/2 T Black Pepper	1/2 c Kimchee
6 c Dashi	3 Korean Sausages (sliced)
1 cn Spam (sliced)	3 Green Onions (sliced)
1 Firm Tofu (packet, sliced)	1 American Cheese (slice)
1 Instant Noodles (pack)	6 Shiitake Mushrooms (sliced)
2 Enoki Mushrooms (packs,	separated into small bundles)
1/2 c Rice Cakes	

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Instructions

1. In a small bowl add the rice cakes and fill with water to cover, set aside. In a medium bowl mix garlic, gochujang, gochugaru, soy sauce, fish sauce, sugar, and black pepper then set aside.
2. In a large 12" pan, start adding the kimchi, then next to it sausages, spam, shiitakes, enokis, drained rice cakes, and tofu.
3. Top with the sauce mixture and pour dashi over the toppings. Turn the heat up to medium-high and bring it to a simmer. Once it is simmering, mix the sauce into the broth.
4. Add the instant noodles on top then mix after 2 minutes. Top with American cheese and green onions. Serve immediately.