

INTRODUCING KOREAN FOOD



2-4



Samgyetang

One of Korea's traditional dishes, is made by boiling a whole chicken cut in half with healthful ingredients like ginseng, jujubes, ginger, and garlic. Samgyetang is mainly eaten during Boknal and is a representative nourishing food of the summer.

There are various versions of Samgyetang depending on the region. Seoul Samgyetang is made using the traditional method, while Jeonju Samgyetang is known for its unique flavor added to the broth.

Samgyetang is also well-received by foreigners from other parts of Asia. It is especially popular among foreigners during the winter.



Bibimbap

The meaning of Bibimbap

Bibim in Bibimbap means to mix, and rice means rice. In other words, it is a food that stir-fry various fresh vegetables, meat, and eggs slightly and put them on rice and mix them with the sauce.

There are numerous recipes that are completely different in taste even though the name is only Bibimbap. This is similar to sandwiches.

How to make Bibimbap

1. Prepare rice and shred the vegetables and meat that you choose according to your personal preference
2. stir-fry vegetables and meat
3. Put the meat and vegetables on the rice and fry the eggs
4. Mix with red pepper paste





전(Jeon)



◆Recipe

Jeon is also called pancake in Korea, and in a wide pot or frying pan

It is a Korean dish and pancake dish that oil and thinly cook ingredients such as fish meat, lean meat, and vegetables.

◆Characteristics

The image of the Japanese jeon can be said to be similar to 'Okonomiyaki'.

When you perform your turn, depending on your religion, you put jeon on the table
Among the religions in Korea, it is Buddhist, and if it is not presented, it is Confucian.

◆Kind

Green onion pancake, leek pancake, kimchi pancake, mung bean pancake, pumpkin pancake, fish pancake, sanjeok, pepper pancake, cabbage pancake, etc



떡국 (Tteokguk) =Rice cake soup

◆ Meaning

It is a Korean dish that represents New Year's Day and Lunar New Year as a soup that cuts bar rice cakes, puts them in water, and boils them.

◆ Tradition

Rice cake soup eaten on New Year's Day can be said to contain a wish for wealth and happiness along with enjoying a long life.



◆ Garnish

The garnish that goes to rice cake soup differs from region to family. Eggs and seaweed powders are common for garnish. In some cases, green onions are garnished.

◆ Broth

Use different soups depending on the region. Beef and beef bone broth are the most popular, and the original rice cake soup is also such a meat soup.

Cabbage Kimchi 😊

Kimchi is a food that is fermented after mixing salted cabbage or radish with seasonings such as red pepper powder, green onions, and garlic. There are many kinds depending on the ingredients and cooking method.

How to make cabbage kimchi 😊

1. Pickled cabbage in brine
2. Making sauce
3. Take out the salted cabbage and apply the sauce between the cabbages
4. Eating well with rice or meat



Cabbage Kimchi





Kkakttugi



Kkakdugi is a type of kimchi, a traditional Korean food, and is a type of kimchi made with radish, and radish replaces cabbage. Traditionally, it is a food made and eaten in winter, but many people enjoy it throughout the four seasons.

How to make Kkakttugi

1. Cut the radish into pieces.
2. Season with salt, red pepper powder, green onions, and ginge
3. Mix all the ingredients, ferment them, put them in the refrigerator, and eat them the next day. r.



Spicy Stir-fried Chicken

It is a Korean dish in which chicken breast and chicken legs, the most lean part, are marinated in spicy seasoning and grilled on an iron plate with ingredients such as vegetables, sweet potatoes, and rice cakes.



韓飾
한식대첩

Seolleongtang

深い味わい



Seolleongtang is a food made by boiling the head, intestines, bones, feet, crucible of a cow, and rice is rolled into a soup made or brewed. Until the 1970s, Korean food was one of the representative traditional foods of Korea, especially the famous food and local food of Seoul, and in the past, it was a popular food as well as a national nutritional food and jajangmyeon.

YAKGWA



1.Yakgwa is a Korean traditional snack.

- It is also called 'Honey cookie'. It is a snack that made with flour, oil, honey, grain syrup and little alcohol. Making yakgwa is very difficult because it needs lots of details when making.

2.Yakgwa is in round flower shape.

3.It tastes very sweet and delicious.

- It is like waffle and churos. And, the texture is chewy.
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Songpyeon 송편

This is a representative Korean Chuseok food
and a traditional rice cake.

It comes in various shapes,
but is usually crescent-shaped and available
in different colors.

Various fillings such as sesame seeds, red beans, beans, and
chestnuts are used inside the dough.

It tastes sweet.



Korean Traditional Food Japchae



Japchae is a Korean food that is roasted with various vegetables.

Party foods for birthday and special days in Korea include carrots, spinach, paprika, fishcake, meat and shiitake mushrooms.

Table Manners

1part



no sound!!

- Don't eat out loud when you eat
- You should offend others and not show the contents of your mouth

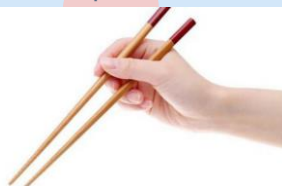
2part



no holding bowl

- In the past, I thought I was holding a rice bowl and eating like a beggar

3part



using chopsticks

- The right chopsticks were formed after Japanese colonial era
- There is a widespread perception that chopsticks are more hygienic



THE END



Thank you for listening

