

Godeungeo Jorim Korean Braised Mackerel with Radish

Oscar · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

Godeungeo mackerel has a very special place in my heart having eaten it every which way imaginable panfried grilled braised canned and smoked during my days in Seoul Serve with rice and other side dishes

Ingredients

- - 1 red chile pepper
- seeded and minced (Optional) - 1 green chile pepper
- seeded and minced (Optional) - 2 tablespoons cooking wine - 2 tablespoons gochugaru (Korean red pepper flakes) - 1 tablespoon gochujang (Korean chile paste) - 2 tablespoons soy sauce - 1 tablespoon brown sugar - 5 cloves garlic
- minced - ½ teaspoon minced fresh ginger - 2 cups water - 1 daikon radish
- halved lengthwise and sliced into 1/2-inch thick pieces - 2 whole mackerel - gutted
- cleaned
- and cut into 3-inch pieces - 2 green onions
- sliced on the bias into 1/2-inch pieces

Instructions

1. Combine red chile pepper
2. green chile pepper
3. cooking wine
4. gochugaru
5. gochujang
6. soy sauce
7. brown sugar
8. garlic
9. and ginger in a small bowl; mix well to make sauce. Place water and daikon radish in a large pot. Bring to a boil; cook until radish is tender
10. about 5 minutes. Stir mackerel pieces into the pot. Pour sauce over the mackerel. Cook over high heat
11. occasionally spooning sauce over mackerel but not stirring the mixture
12. until cooking liquid has reduced by half
13. about 10 minutes. Reduce heat and simmer
14. partially covered
15. until sauce thickens
16. about 15 minutes. Garnish mackerel with green onions. Recipe Tip Substitute mirin (Japanese rice wine) for the cooking wine if desired.