



Budae Jjigae Korean Army Base Stew

Jacob · 30/09/2024



Prep Time

57 mins

Difficult

Medium

Servings

6

Description

This dish started after the Korean War when food was in short supply Canned ham hot dogs and beans were taken from American military bases and mixed with traditional Korean kimchi vegetables noodles and spicy seasonings to create a delicious spicy and hearty stew I first had this dish in a Korean restaurant near my home It was so good that I went on a quest to figure out how to make it for myself My version is pretty traditional and fairly spicy Find a KoreanAsian market for the kimchi pepper paste and powder It is worth it

Ingredients

- - 1 (12 ounce) can fully cooked luncheon meat (such as SPAM®)
- sliced - 14 ounces smoked sausage (such as Eckrich®)
- sliced - 1 large onion
- sliced - 6 ounces kimchi - ¼ cup Korean red pepper powder - 3 tablespoons soy sauce - 3 tablespoons gochujang (Korean hot pepper paste) - 5 cloves garlic
- minced - 1 pinch ground black pepper - 1 bunch green onions
- chopped - 2 (32 ounce) containers chicken broth - 7 ¾ ounces ramen noodles (such as Ottogi Ramyonsari®) - 1 slice American cheese (Optional)

Instructions

1. Divide luncheon meat into 2 piles on either side of a stock pot. Layer sausage
2. onion
3. and kimchi on top
4. leaving an empty space in the center of the pot. Mix red pepper powder
5. soy sauce
6. gochujang
7. garlic
8. and black pepper together in a small bowl; pour into the center of the pot. Sprinkle in green onion. Pour in chicken broth; bring to a boil. Reduce heat and simmer stew
9. stirring occasionally
10. until flavors combine
11. about 10 minutes. Bring a pot of water to a boil; add ramen noodles. Cook and stir until partially cooked and softened
12. about 2 minutes. Drain; stir into stew. Cook and stir until ramen noodles are tender but firm to the bite
13. about 5 minutes. Top stew with American cheese. Cook's Note: Anchovy broth can be substituted for the chicken broth if desired.