



Korean Army Stew Recipe

Ingredients

Soup Base:

- 2 Tbsp Gochujang (Korean Red Chili Paste)
- 1 Tbsp Gochugaru (Korean Chili Flakes)
 - 2 Tbsp Mirin (Rice Wine)/Sugar
 - 1 Tbsp Soysauce
 - 1 Tbsp Minced garlic
- Optional: 1 Ramen Soup Powder

Stew Ingredients (Include Anything You'd Like!):

- Meat of Your Choice: Ex. Spam, Sausage, Ground Beef
- Vegetables of Your Choice: Ex. Onions, Green Onions, Cabbage
 - 4 cups Chicken Stock/Water
 - Firm Tofu
 - Mushrooms
 - Korean Rice Cakes
 - Instant Ramen Noodle
 - Optional: Cheese
 - Optional: ½ Ripened Bite Size Kimchi

Directions:

1. Assemble the main ingredients except for the ramen noodles and the cheese in a shallow pot. Distribute the soup base over the assembled ingredients and pour the stock/water of your choice. Close the lid and boil it on a medium high heat until the stock starts to boil.
2. Add the remaining ingredients on top of the pot and boil until the noodles are cooked and the cheese is melted.
3. Enjoy!