

Korean Sundubu Stew

★★★★★
4.69 from 72 votes

Ingredients

Soondubu Paste

- ½ Cup Diced Onion
- ¼ Cup Diced Spring Onion
- ¼ Cup Minced Pork (Ok to use Minced Beef or Minced Mushroom)
- ½ Cup Gochugaru
- 2 Tablespoons Kosher Salt (don't use dining salt)
- 1.5 Tablespoons Sugar
- 3 Tablespoons Minced Garlic
- 3 Tablespoons Soy Sauce
- 2 Tablespoons Vegetable Oil
- ½ Tablespoon Sesame Oil

Soondubu Stew

- ½ Cup Water
- 2 Tablespoons Sundubu Paste (Made from above)
- 1 Whole Shiitake Mushroom
- 4-5 Clams (Optional)
- 350 grams of Silken Tofu (use at least 350 grams!)
- 1 Egg
- Few slices of Spring Onion (Optional, Garnish)
- Few cracks of Black pepper (Optional, Garnish)

Instructions

Prep Ingredients for Soondubu Paste

1. Before we start stir-frying, we should prep all of the ingredients first. Dice **Onion** into small pieces (½ Cup). Cut **Spring Onion** into thin slices (¼ cup). Set aside **Minced Pork** (¼ cup).
2. Then let's measure out the other ingredients: **Vegetable Oil** (2 Tablespoons) and **Sesame Oil** (½ Tablespoon) and set aside. Then measure out **Minced Garlic** (3 Tablespoons), **Soy Sauce** (3 Tablespoons), **Sugar** (1.5 Tablespoons), **Salt** (2 Tablespoons) and **Gochugaru** (½ Cup)

Make Soondubu Paste

1. Take out a wok or large frying pan and place it on medium-high heat. Mix the two oils - **Vegetable Oil (2 Tablespoons) & Sesame Oil (½ Tablespoon)** - and add it to the frying pan. Once the oil is hot, add in the **Spring Onion Slices (¼ cup)** and it around.
2. Once the spring onion starts sizzling in the oil, add in the **Minced Pork (¼ cup)**. Stir-fry it around and make sure that the pieces don't clump. Then add-in the **Diced Onion (½ cup)**. Stir everything together until the onions start to turn translucent.
3. Now add in the **Minced Garlic (3 Tablespoons)**. Stir that in as well. Next, add-in the Korean

Gochugaru Chili Flakes (½ Cup) and stir that in too. The chili flakes will absorb all of the moisture in the pan. Reduce the heat to a **medium-low** now.

4. Now, add in the **Sugar (1.5 Tablespoons)** and **Salt (2 Tablespoons)**. Mix that in.
5. Then add in the **Soy Sauce (3 Tablespoons)**. Give everything a final mix. Turn off the heat.
6. Place the paste in a bowl and pan it out. Let it rest for 15 minutes so it can cool off.
7. Then carefully place the paste in a plastic bag. Then place into another Ziploc Bag.
8. Store the paste in the freezer - it will last 4-6 weeks! Share some of the paste with friends or family.

Make Sundubu Stew

1. Cut Shiitake Mushroom into thin slices. Cut Spring Onion stalk into thin slices as well.
2. Now take out a pot (or Korean ttukbaegi pot). Add in **Water (½ Cup)** and **Sundubu Paste (2 Tablespoons)**.
3. Place it on a medium-high heat. Once the pot starts to boil, add in the **Shiitake Mushroom Slices**. Stir-it into the mixture with a spoon.
4. (Optional: If you're including seafood, add the **Clams** and/or Shrimp now)
5. Next, carefully add in the **Silken Tofu (350 grams)**. Use your spoon and gently break the larger curds into the broth.
6. Then carefully crack an **Egg** into the stew. Garnish with a small handful of **Spring Onion Slices**. Garnish with **Black Pepper (few cracks)**.
7. Finally, serve with a bowl of hot rice! Bon Appetit!