

Korean Saucy Tofu

One 14 oz container of Extra firm high protein tofu cut in cubes. Tap all the liquid. Put in a gallon size ziplock, put 3-5 Tbsp corn starch and 1tsp salt and shake well. Spray oil and bake in 400F for 20-30 minutes or until golden color.

Sauce:

Sugar 1 Tbsp (optional)

Soy sauce 2 Tbsp

Ketchup 3 Tbsp

Maple syrup 2 Tbsp

Garlic crushed 2 Tbsp

Gochujang 1 Tbsp

Water 1/2 cup

Put all ingredients in a sauce pan and bring to boil for about 5 minutes.

Put baked tofu in the pan and mix well!!

Sweet Korean Street Pancake

1 cup of warm/hot water

2 tsp dry yeast

2 Tbsp sugar/ honey

1/2 tsp salt

1 Tbsp oil

2 cups of flour.

Mix together yeast, warm water and sugar, leave for 10 min. After 10 minutes combine both flours and salt to the liquid mixture and allow to raise in a warm place for 1 hour.

Filling

10-15 Medjool dates, pitted and chopped

1/3 cup walnuts

Directions:

Cook dates in a little water until soft and pasty. Add in chopped walnuts and toasted sesame seeds.

To assemble:

Divide the dough into 4 pieces, roll out the dough, put filling inside and close dough around the filling. Place pancake into a medium hot skillet, pressed down until brown, about 5 minutes on each side.

Cucumber Salad

Cucumbers

Lemon juice

Salt

Sushi

Nori (seaweed wrappers)

Rice-Short or medium grained cooked and cooled, seasoned with sesame oil, sesame seeds, and salt to taste

Carrots-julienned and stir fried for 2-3 minutes

Korean Radish

Other ingredients may be added (cucumbers, avocado, peppers, cooked cabbage, or leftovers!)

Place the seaweed on a bamboo mat, then cover the sheet of seaweed with an even layer of prepared sushi rice. Smooth gently with a rice paddle. Layer veggies on the bottom third of the rice, and roll it up tightly. Slice with a sharp knife, and enjoy right away!