

KOREAN BREAKFAST

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How do you make rice?

RICE

FIRST

Rice comes from ♯(Byeo). This makes rice. Also, the more you chew, the sweeter it gets.



SECOND

The shape of rice is long oval. To make rice, You should wash it. (because of bugs) The water that you use for washing rice is called 쌀뜨물. Don't throw away this water. People say washing your face with 쌀뜨물 will make your skin look better. So try it.

THIRD

Put the washed rice in the rice cooker. Then wait for 10 minutes. Put the steamed rice into a bowl. Enjoy it! What is your favorite?

STEW, SOUP

The first stew is Kimchi stew. Kimchi stew includes Kimchi and tofu. Kimchi stew is one of the most typical Korean foods.



The second stew is soybean paste (된장)stew. Soybean paste stew includes soybean paste and tofu. This is also called tojang stew.



The third stew is bean sprout soup. Bean sprout soup includes bean sprouts. As you can see here, it is a kind of clear broth. What do you have?

SIDE DISH

KIMCHI

The first side dish is KIMCHI. This is Korean traditional food. It is one of the most typical Korean foods. KIMCHI is KOREAN'S best friend.

Most Koreans make large amount of KIMCHI in late autumn to go through cold winter days,.



JANGJORIM

The second side dish is jangjorim(장조림) This is an example of how Chinese cooked meat in the old days. When you chew it, it is not really soft but delicious.



ACORN JELLO

The third side dish is <u>ACORN JELLO</u>. It looks like jelly. It tastes little bitter It is from ACORNS.



