

BUDDAE JIGGAE

Prepared by: Brad Patton, April 2019

Source: Appetites

1 dried shiitake mushroom
4 large dried anchovies, heads and guts removed, wrapped in cheesecloth
One 3- x 5-inch sheet dried edible kelp or kombu
½ teaspoon sea salt
12 ounces SPAM, cut into ½-inch-thick slices
1½ cups Napa cabbage kimchee (*tongbaechu*)
8 ounces sliced Korean rice cakes
1 white onion, peeled and thinly sliced
2 scallions (white and light green parts), thinly sliced
5 garlic cloves, peeled and crushed
3 hot dogs, thinly sliced
8 ounces ground pork
3 tablespoons soy sauce
2 tablespoons *gochujang* (Korean fermented chili paste)
3 tablespoons medium/fine *gochugaru* (ground Korean red pepper)
3 tablespoons *cheongju* (Korean rice wine)
3 tablespoons canned baked beans
1 package ramen noodles, preferably the Korean brand Shin, seasoning packet discarded

To make the anchovy broth, combine the mushroom, anchovies, kelp, 4 cups water, and the salt in a medium heavy-bottom pot, and bring to a boil. Reduce to a simmer and cook for 30 minutes. Remove from the heat, strain and discard the solids, and set the broth aside.

Place the SPAM, kimchee, rice cakes, onion, scallions, garlic, hot dogs, and pork in small separate piles in a large shallow pot.

Add the soy sauce, *gochujang*, *gochugaru*, and *cheongju* to the pot, then slowly pour in the reserved anchovy kelp broth. Add the baked beans and 1½ cups water. Bring the contents to a steady simmer over high heat, stirring occasionally with a wooden spoon.

Cook for about 10 minutes, then add the ramen noodles. Ladle the broth over the noodles to help them break apart. Continue to cook for 2 or 3 minutes, until the noodles are cooked through but still chewy.



Brad's Notes: "Any seaweed will do, just a handful. A tea bag full of deheaded anchovies seemed the right amount. Get drunk before you eat it. I'd make it again."