



Yukaejang

This is an AG safe version of a spicy Korean beef soup. Having lived in Korea for a year and a half, I loved to venture out and try all the foods. Yukaejang was always of one of my favorites, but be warned, cooking of this should be done under a hood vent. This soup brings some heat and you may find yourself wiping your brow.

Ingredients:

1 lb of emu flat filet or other steak
2 Tbs oil
5 cloves garlic minced
2 Tbs fine kochujaru (Korean chili powder)
¼ cup soy sauce
1 quart water
1 quart chicken broth
Bean sprouts
Green onions thinly sliced 3-4 inches in length

Slice the emu into thin strips. Under a hood vent, heat the oil in a large stockpot. Add the minced garlic and sauté for about 1 minute. Next, add the Kochujaru and stir for about 30 seconds. Next, add the emu steak and sauté it for 2-3 minutes until the juices are pulling out of the meat. Deglaze the pan with soy sauce and then add the water and broth. Simmer for 30 minutes and then add the bean sprouts and continue simmering for 30 additional minutes.

Serve with sticky rice and top with green onions.