**Bibimbap**
Serves 4

For the rice:
6 cups cooked rice

For the bibimbap sauce:
4 tablespoons of Korean red chili pepper paste gochujang, 고추장
1 tablespoon of sugar
1 teaspoon soy sauce
1 tablespoon of sesame oil
2- 3 tablespoons of water
1 clove of garlic minced (optional)

For the bibimbap toppings:
8 ounces beef rib eye or sirloin, marinated (bulgogi)
4 eggs, cooked sunny side up
Sesame oil and sesame seeds to serve

| 1 bunch spinach, blanched and squeezed dry | 2 small zucchinis, julienned |
| 1 tablespoon of chopped scallion | 1 tablespoon of chopped scallion |
| 1 teaspoon minced garlic | 1/2 teaspoon minced garlic |
| 1 teaspoon of sesame oil | 1 teaspoon sesame oil |
| 1/2 teaspoon of sesame seeds | 1/2 teaspoon sesame seeds. |
| 1 teaspoon soy sauce |  |
| salt and pepper to taste |  |

| 10 ounces bean sprouts, blanched and drained | 2 medium carrots |
| 1 teaspoon of minced garlic | Oil |
| 2 teaspoons of sesame oil | Salt and pepper |
| 1/2 teaspoon of sesame seeds |  |
| salt and pepper to taste |  |

| 2 kirby cucumbers or Persian, julienned |  |
| 1 tablespoon of chopped scallion |  |
| 1/2 teaspoon minced garlic |  |
| 1 teaspoon sesame oil |  |
| 1/2 teaspoon of sesame seeds. |  |
| 1 teaspoon rice vinegar |  |

1. For the bibimbap bowl toppings: Beef: Cut into bite size pieces and sauté in a skillet for 2 - 3 minutes over high heat, remove from heat and set aside.
2. Bean sprouts: Toss with 1 teaspoon of minced garlic, 2 teaspoons of sesame oil, 1/2 teaspoon of sesame seeds, and salt and pepper to taste.
3. Spinach: Cut into 3-inch lengths. Toss with 1 tablespoon of chopped scallion, 1 teaspoon minced garlic, 1 teaspoon of sesame oil, 1/2 teaspoon of sesame seeds, soy sauce and salt and pepper to taste.
4. Cucumbers: Cut the cucumbers in half lengthwise and then thinly slice crosswise. Generously sprinkle salt over sliced cucumbers and set aside for 10 - 15 minutes. Squeeze out excess liquid. Toss with 1 tablespoon of chopped scallion, 1/2 teaspoon minced garlic, 1 teaspoon sesame oil and 1/2 teaspoon of sesame seeds.

5. Zucchinis: Cut the zucchinis in half lengthwise and then thinly slice crosswise. Generously sprinkle salt over sliced zucchinis and set aside for 10 - 15 minutes. Squeeze out excess liquid from salted zucchini by hand. Add 1 tablespoon of chopped scallion, 1/2 teaspoon minced garlic, 1 teaspoon sesame oil and 1/2 teaspoon sesame seeds. Sauté in a lightly oiled skillet for 1 - 2 minutes over medium high heat.

6. Carrots: Julienne the carrots into matchsticks. Sauté in a lightly oiled skillet for 1 - 2 minutes over medium-high heat, sprinkling salt and pepper to taste.

7. For the bibimbap sauce: Combine all of the sauce ingredients in a small bowl and mix thoroughly.

8. For assembling: Place a serving of rice in a big bowl. (If using a stone bowl, heat it over medium heat until very hot. Add 1 tablespoon of the sesame oil and rice and cook the rice for several minutes until the rice sizzles.)

9. Nicely arrange a small amount of each prepared vegetable and beef over the rice. Drizzle a little sesame oil over. Top with an egg fried sunny-side up and serve with the sauce.

**Kimchi Pancake**
Serves 4- 6

1 cup all purpose flour
1/2 cup rice flour, or potato starch, or use ¼ cup cornstarch and ¼ cup all purpose flour
1 cups cold water, plus more as needed
½ cup kimchi brine (optional, you can just use more water!)
1 large egg
1 cup kimchi, coarsely chopped
2 green onions, julienne
Pinch of salt

For the dipping sauce
3 tablespoon soy sauce
2 teaspoon vinegar
2 tablespoon water
1 teaspoon sugar
pinch of black pepper
pinch of red pepper flakes gochugaru (optional, or just use regular chili flakes)

1. In a mixing bowl combine flours, then mix together water, brine, and egg in a separate bowl and mix into the flours. Mix wet and dry ingredients until just mixed, don’t over mix.

2. Stir in the kimchi, green onions, and salt mixing again, only until combined, a few streaks of flour are completely ok!

3. Heat a pan over medium high heat, once hot, coat pan with oil, once oil is hot, ladle ¼- ½ cup pancakes into the hot oil, cook about 3-4 minutes on each side or until desired crispiness. Remove from pan and serve immediately with dipping sauce.

4. Cooked pancakes can be stored in your refrigerator for 3- 5 days, and frozen for three months. To reheat, place pancakes in a toaster oven to crisp up.