

Recipe: Beef Brisket Doenjang Jjigae			Chef: Junsung Hyun	
Dish Cost: \$7.70	Yield: 620g		Servings: For 1-2	Date: 2026.02.07
Ingredients	Quantity	Brand/Supplier	Instructions	
Plated Dish Sotbap (Pot Cooked Rice) Beef Brisket Doenjang Jjigae				
Beef Brisket Doenjang Jjigae Canola Oil Beef Brisket 2-3mm sliced (frozen) Medium Firm Tofu Doenjang Ssamjang Gochugaru Green Onion (Sliced) Onion (2cm diced) Yukon Potato (2cm diced, blanched) Green Zucchini (2cm diced) Beef Dasida Water Tuna Sauce	620g 15g 150g 100g 50g 20g 2g 20g 35g 50g 35g 5g 250g 3g	CHUNGJUNGONE CHUNGJUNGONE SAJO	Heat the oil in a heavy-bottomed pot over medium-high heat. Add the beef brisket and cook until the fat begins to render and the meat is lightly browned but still slightly pink. Add the sliced green onions and sauté for 1 minute. Add the onions and cook for about 2 minutes, or until translucent. Stir in the doenjang and ssamjang, then cook for another 2 minutes to deepen their flavour. Deglaze the pot with hot water, scraping the bottom to release any browned bits. Add the blanched potatoes, zucchini, and tofu. Season with dasida and tuna sauce. Bring the stew to a boil, then reduce the heat and simmer for 5 minutes. Garnish with sliced green onions and gochugaru before serving.	
Sotbap (Pot Cooked Rice) Calrose Rice (Medium Grain) Water	280g 150g 150g	Botan	Rinse the rice, then soak it in water for 1 hour. Transfer the soaked rice and the measured water to a manual pressure rice cooker, such as the PN brand. Securely close and lock the lid according to the manufacturer's instructions. Warning: Make sure the lid is properly locked before heating. Never use the cooker if the lid, valve, or locking mechanism appears damaged. Place the cooker over high heat. Once the pressure valve begins to jiggle, reduce the heat to low and cook for 3 minutes. (When using an induction cooktop, turn off the heat and continue cooking only with the residual heat. Turn off the heat. Allow the pressure to release naturally until the pressure indicator has completely lowered. Warning: Never force the lid open while the cooker is still pressurized. Once all pressure has been released, carefully open the lid away from your face and serve the rice.	
				