



KOREAN

Spicy Beef Soup (Yukgaejang)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	25 min	2 hr 15 min	Simmer	Brisket

Ingredients

- 600 g (1½ lb) beef brisket, in one piece
- 2 litres (8 cups) water
- 1 onion, halved
- 4 scallion whites, plus 8 scallions cut into 6 cm (2½ in) lengths
- 200 g (7 oz) cooked bracken fern (gosari), or use 200 g (7 oz) extra bean sprouts
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- 4 tbsp gochugaru (Korean chilli flakes, or 3 tbsp sweet paprika + 1 tbsp red pepper flakes)
- 3 tbsp soup soy sauce (guk-ganjang) or regular soy sauce
- 1 tbsp sesame oil
- 5 cloves garlic, minced
- 1 tbsp sugar
- ½ tsp black pepper
- 2 eggs, beaten
- 1 tsp salt, plus more to taste
- Steamed rice, to serve

Steps

1. Soak the brisket in cold water for 20 minutes to draw out blood, then drain.
2. Put the brisket, 2 litres of water, onion and scallion whites in a pot. Bring to a boil over high heat, then lower to a simmer and cook partly covered for 1½ hours, skimming the foam, until the beef is tender.
3. Lift out the beef, let it cool 10 minutes, and shred it into thick strips by hand along the grain. Strain the broth.
4. In a bowl, mix the shredded beef with the gochugaru, soy sauce, sesame oil, garlic, sugar and pepper until evenly red.
5. Return the broth to the pot over medium heat. Add the seasoned beef and the bracken fern and simmer 15 minutes, until the broth turns deep red and the fern is soft.
6. Add the bean sprouts and scallion lengths and cook 5 minutes, until the scallions turn silky.
7. Stir the soup so it swirls, then pour in the beaten eggs in a thin stream and let sit 1 minute without stirring, until set in ribbons.
8. Season with salt and ladle into bowls with rice.

Notes

- **Heat:** use 2 tbsp gochugaru for a milder soup; add chilli oil if you want more fire.
- **No bracken fern?** Use extra bean sprouts, or sliced shiitake.
- **Make ahead:** the soup is better the day after; reheat gently and add the eggs fresh. Keeps 3–4 days, or freeze 3 months before adding the eggs.
- **Slow cooker:** simmer the brisket, onion and scallion whites in the water on low 6–7 hr or high 3–4 hr, then continue from step 3.