

Tteokguk (Korean Rice Cake Soup)

Ingredients

- 1 lb sliced Korean rice cakes (tteok), rinsed and soaked 15 minutes
- 6 cups broth (anchovy–kelp, chicken, light beef or bone broth, or water with 4–6 broth coins)
- Meat (choose one):
 - 6 oz thinly sliced beef
 - or 6–8 oz ground beef
- 2 cloves garlic, minced
- 2 Tbsp soy sauce, divided
- 1 tsp sesame oil (optional)
- 2 eggs, lightly beaten
- 2 green onions, thinly sliced
- Roasted seaweed (gim), cut into thin strips
- Salt and black pepper, to taste
- Optional: 6–8 frozen mandu (dumplings)

Make Your Own Beef Broth (Optional)

Simmer 8–10 oz brisket or stew beef in 6 cups water, skimming the foam, for 30–40 minutes until tender.

Shred or slice the beef for garnish, and season the broth lightly with soy sauce and salt before using it for the soup.

Instructions

1. Soak the rice cakes in water for 10–15 minutes and drain.
2. Cook the beef with the garlic in a pot over medium heat and season with 1 tablespoon soy sauce.
3. Add 6 cups broth (or water with broth coins) and simmer gently for 5–7 minutes.
4. Add the rice cakes and mandu and cook until the rice cakes are soft and slightly chewy.
5. Stir in the remaining 1 tablespoon soy sauce and adjust the seasoning with salt and pepper.
6. Slowly pour in the beaten eggs and let them set into soft ribbons in the soup.
7. Ladle into bowls and top with beef, green onions, and seaweed.

(If using homemade broth, skip cooking the meat and use the shredded beef as garnish.)

Note & Storage

- Keep the soup at a gentle simmer so the broth stays clear.
- Start with 4 broth coins and add more only if needed.
- Add mandu with the rice cakes so everything finishes together.
- Store leftovers in the fridge up to 2 days.
- Reheat gently with a splash of broth or water.
- Do not freeze — the rice cakes become mushy.