

Dak-bokkeum-tang and onion pancake for 24 people

Recipe from Hyeran

Ingredients:

- 8 smaller chicken, each chicken cut in 8 parts
- 1 box Gochujang= Korean red chilly paste
- Half bottle of soy sauce
- Sugar, just to make it sweet
- Potatoes, peeled and in small parts
- Some onions and carrots, cut in smaller parts
- Garlic 2 boles, grind all the cloves
- Ginger, grinded

Preparations:

- Put the pieces of chicken into a pan (wok) and add water. Add the garlic and let it come to a boil.
- Put the red box in a bowl, add sugar and water to make it more liquid.
- Add to the chicken
- Add potatoes, onions and carrots
- Let it cook till the chicken is done

Pancake onion

Take half flower and half tapioca, mix with water till it's good to make a pancake of. Add the dough in a frying pan with some oil and put the sliced onions on top. Bake as a pancake, yellow gold.