

## MAIN INGREDIENTS:

20 Sticky Rice Cakes

10 Skewers

Some Oil for Frying

## SAUCE:

3 Tbsp Ketchup

2 Tbsp Red Pepper Paste

2 Tbsp Honey (or Corn Syrup)

1 Tbsp Sugar

1 Tbsp Soy Sauce

2 Tbsp Cooking Wine (Mirim)

1 Tbsp Onion Juice

1 Minced Garlic

1 Tbsp Sesame Oil

1 Tbsp Chopped Peanuts

1/8 tsp Black Pepper

A popular Korean street food, Ddeokggochi is a delicious blend of spicy and sweet and is one recipe worth making! It is very popular with children and I used to eat this after school with my friends. Serve as a snack, appetizer or side dish and if you are feeling adventurous, try it grilled. I hope you enjoy Ddeokggochi as much as I do!

## PREPARING THE RICE CAKES:

- Boil frozen rice cakes for 1 minute, or until soft. If it's not frozen, then boil for 30 seconds. After that, drain water, rinse in cold water and pull them apart.
- Cut the rice cakes in half and put 4 or 5 rice cakes on a skewer.
- Heat some oil in a pan and fry the rice cakes until they are golden brown.
- While you are frying the rice cakes, make the sauce.
- Mix all ingredients in the sauce pan. Heat the sauce using a medium temperature until it boils, stirring occasionally.
- Coat the fried rice cakes with the sauce. You can use a brush or spoon.

**YIELDS:** 9-10 skewered sticky rice cakes.

