



MRS OH'S KOREAN SOUP

INGREDIENTS

- 1 Korean radish, can use daikon, diced
- 1 block firm tofu
- 1 cup sliced mushroom
- 1 cup diced potato
- Soy sauce
- Sesame oil
- Stock made from kelp seaweed

DIRECTIONS

- 1. Soak your kelp in a pan of cold water overnight. This is the stock pot.***
- 2. Bring the stock to the boil Peel the radish and add the peelings to the stock pot.***
- 3. Dice potato, radish and tofu so all are similar size, about 2 cms square.***
- 4. Slice mushrooms and place in a bowl with sufficient soy sauce to evenly coat the mushrooms. Give them a squish. Set to one side.***
- 5. In a casserole pot heat the sesame oil, add the potato and radish, cook till translucent. Add the mushrooms and tofu. Ladle in the stock from the stock pot, discarding the kelp and the peelings***

This soup is traditionally served with a bowl of rice and dish of kimchi.

