

# Soondubu Jigae (Korean Soft Tofu Stew)

Yield: 2 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/east-soondubu-jigae-recipe>

## Ingredients:

- 10 anchovies large dried, heads and belly removed, this is easier than it sounds
- 1/3 daikon radish a small, 5 ounces, peeled, washed, and sliced thinly
- 1 dried kelp 6 x 4 inch piece of
- 3 dried shiitake mushrooms
- 5 cups water
- 1 tablespoon vegetable oil divided
- 2 cloves minced garlic
- 1 small onion thinly sliced
- 1 cup pork belly or any other cut of pork, about 2-3 ounces per serving, cut into small pieces
- 1 cup kimchi roughly chopped, most of the jarred kinds are already cut
- 2 teaspoons salt
- 1 teaspoon sugar
- 4 tablespoons Korean chili flakes
- 2 teaspoons sesame oil
- 1 package silken tofu if you can find it, use a Korean brand, as it's a denser, richer tofu!
- 2 eggs
- 1 scallion diced into small rounds