

# RICE CAKE SOUP RECIPE

## **INGREDIENTS** Dduk (rice cake)

Broth (1 cup/serving) Eggs (1/2 egg/serving) Green onions Chicken or beef (cooked and sliced, about 2 oz/serving) Salt and pepper Sesame seeds



#### **DIRECTIONS**

Seaweed

- 1. Bring broth to a boil.
- 2. Add rice cake. Cooking time depends on the rice cake; it's similar to cooking pasta and depends on the texture preferred. (Julie's family likes it al dente.) Fresh rice cakes take a shorter time than frozen rice cakes.
- 3. Whisk egg(s) and pour into the boiling soup.\*
- 4. Put in the green onion and meat, then turn off stove.
- 5. Add salt and pepper as needed.
- 6. Garnish with shredded seaweed and sesame seeds.

\*Julie admits, "My mother would fry the eggs separately by color, and slice them finely so that the yolk and the whites are used as decorative toppings. She also decorates and adds flavor by topping the soup with shredded sautéed carrots, diced beef, sliced pepper and green onions."

# Journey with Newspapers In Education and Wing Luke Museum to learn how different Asian Americans celebrate the New Year.

One of the most important celebrations for Asian Americans is the New Year. For most Korean Americans, New Year's Day is celebrated on January 1.

Korean Americans celebrate the New Year in different ways. Many travel home to reunite with family or attend church for a celebration or religious service. It is a time for moving forward from any misfortune from the last year and starting fresh, clean and hopeful for the upcoming year.

For Korean Americans, one of the most important aspects of the New Year is honoring one's family and ancestors. A meal of special foods is offered to the ancestors first, before the family eats, to show gratitude and respect. Another tradition, called sebae, is a formal bow done by children to honor their elders. The elders respond with blessings for the New Year and a gift of money.



Photo of girls playing yut nori, courtesy of USBKS, Seattle Campus.

To symbolize a new beginning, new clothes are often worn. Traditional and lively games, such as yut nori, a game that involves tossing four wooden sticks in place of dice, are enjoyed by young and old alike.

## MAKE RICE CAKE SOUP!

of *Dduk* for each serving.

Ttokkuk or Ddukguk, Rice Cake soup, is a traditional dish for New Year's Day. Once you have eaten the soup, you are considered one year older!

Julie Kang, who makes the soup for her family, explains, "My mother used to spend hours making the broth from scratch, but I've learned to modify it to save time. Traditionally, the stock can be made with beef, anchovy, or chicken. However, I use chicken or beef broth (or instant bouillon cubes). Dduk are plain, cylinder shaped rice cakes sold in any Korean market. Most stores sell them precut but fresh ones often need to be sliced. In comparing Ddukquk to chicken noodle soup, one can consider Dduk as the substitution for noodles."

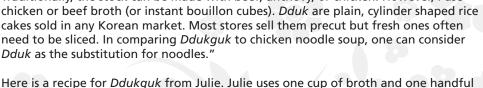


Photo of girl in traditional Korean dress,

This article is geared for grades K-5. The lessons in the Teacher's Guide will include lesson plans for grades 6-8.

**LUNAR NEW YEAR** OPENING CELEBRATION Wing Luke Museum 8th Ave S. and S. King St. wingluke.org/2015newyear Saturday, Feb. 7 11 a.m. – 5 p.m.

Featuring lion dance (11 a.m.) and family-friendly activities including story-time, stuffed animal petting zoo, and a kids' scavenger hunt with prizes (11 a.m. <u>– 3 p.m.)</u>

**SEATTLE CHINATOWN – INTERNATIONAL DISTRICT ANNUAL LUNAR NEW YEAR FESTIVAL Hing Hay Park** Maynard Ave S. and S. King St. cidbia.org/events

Saturday, Feb. 21 11 a.m. – 4 p.m.





