

Kim Bap

serves 20

The Ingredients

Rice, cooked	Oi (cucumber)
Toasted sesame seeds	Chomchi (Korean tuna)
Sesame oil	Mayonnaise (to mix with tuna)
Rice wine vinegar	Crab meat
5-6 eggs	Ham steaks, cut into long strips
Matchstick carrots	Kim (seaweed)
Pickled radish	

What to Do with Them

Cook rice so it is not too dry, not too wet.

Mix lightly with your hands.

Season to taste with sesame oil, sesame seeds, and rice wine vinegar.

Crack and mix egg whites and yolks together.

Add just a bit of water.

Fry in oiled frying pan ... thin layer, like a pancake.

When cooled, cut in long thin strips and cover until rest of ingredients are ready for assembly.

Spray frying pan with oil and stir fry carrots until tender.

Salt a little for color and taste.

Place in covered bowl and set aside.

Cut oi (cucumber) into strips.

Place on prep tray or platter.

Open pickled radish package and add alongside oi.

Cut ham steaks into strips and place on prep tray.

Place crabmeat alongside ham.

Open and drain chomchi (tuna).

Mix chomchi with small amount of mayonnaise and place in prep bowl.

Fill several small bowls with water and a little sesame oil; place them around the prep table.

Distribute the kim bap mari (rolling sheets) around the table as well.

Open kim (seaweed) package.

Place in middle of prep table along with other ingredients.

Set out several plates for finished rolls.

Assemble kim bap and begin rolling as instructed.

Remember to dip fingers in water-sesame oil mixture to keep edge and outside of kim moist!

Slice finished kim into disk shapes to eat.