

Foods from South Korea



Let's learn about South Korea



Where is South Korea?



Flag of South Korea



Have you tried South Korean food before?



Gangnam House

RICE DISHES



Kimchi fried rice \$9
Rice fried with kimchi, vegetables, and pork



Bibimbap \$13
Vegetables and meat over rice with chili paste

STEWES



Soybean Stew \$11
Soybean paste stew with tofu



Kimchi Stew \$12
Kimchi stew with pork and vegetables

NOODLE DISHES



Naengmyeon \$11
Cold buckwheat noodles



Kalguksu \$12
Seafood noodle soup

SIDE DISHES



Kimchi pancake \$9
A pancake made with kimchi



Seafood pancake \$10
A pancake made with fresh squid and scallions

DRINKS

Sikhye (sweet rice drink) \$3

Cola, Juice, Lemonade \$2

Here are some South Korean foods:



Kimchi



Bibimbap



Bulgogi

Three Korean Foods

Where is South Korea?



It is in Asia.
It is near China and Japan.

Is Korean food spicy?



Yes, many Korean foods are spicy.



Kimchi

When do Koreans eat kimchi?

They eat it for breakfast, lunch, or dinner.



What are the ingredients of kimchi?

Some common ingredients are cabbage, garlic, radish, salt, chili pepper powder, and ginger. You need shrimp sauce, too.



Kimchi

Is all kimchi red?



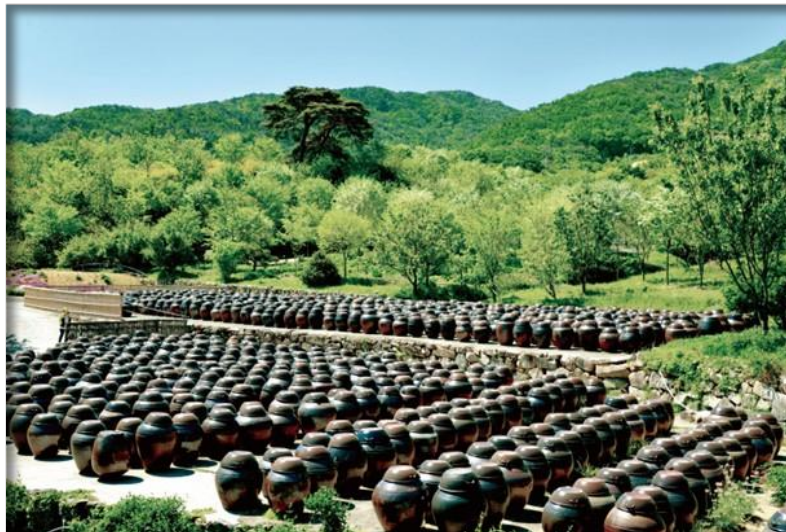
No, today most kimchi is red, but the first kimchi was white.
It had no chili pepper powder.



Where do people keep kimchi?



Long ago, people used a brown jar called a hangari.
Today most people keep it in the refrigerator.
You can even get a refrigerator just for kimchi.



Bibimbap

What is bibimbap made with?

It is made with rice, vegetables, and meat.



When did Koreans start to eat bibimbap?

Some say bibimbap is over 1,000 years old. It was first made to save time. The busy wives of farmers did not have time to make a big meal. So they made bibimbap.



Bibimbap

What is gochujang?

It is a spicy chili sauce. Gochu means “chili.” Jang means “sauce.”
Some people make it at home.



How do you make bibimbap?

Put rice in a bowl with meat and vegetables. Put an egg on top.
Add some gochujang. Then mix it! It's easy.



Bulgogi



What is bulgogi?

It is a food made with meat.
Bul means "fire." Gogi
means "meat."

How do you make bulgogi?

You need meat and a sauce. Make
the sauce with soy sauce, sugar,
sesame oil, and garlic. Put the
meat in the sauce for two to four
hours.



How do you eat bulgogi?

Put some bulgogi, kimchi, and rice on a piece of
lettuce. Then eat it!



New Words



❖ **add** *v.*

She is **adding** salt.

★ to put something with other things



❖ **busy** *adj.*

The woman is **busy**.

★ having many things to do

New Words



❖ farmer *n.*

The **farmer** takes care of his cows.
★ someone who owns or works on a farm



❖ jar *n.*

There is jam in the **jars**.
★ something for keeping food inside of

New Words



❖ mix *v.*

The man **mixed** the vegetables.

★ to join things together



❖ refrigerator *n.*

What a big **refrigerator**!

★ something like a big box with a door, used to keep food cold

New Words



❖ **sauce** *n.*

I like **sauce** on my French fries.

★ a thick liquid served
with food



❖ **spicy** *adj.*

Her lunch is too **spicy**.

★ having a hot taste that can burn your
mouth

Reading Quiz

1. Many Korean foods use ____.

(a)



(b)



(c)



Reading Quiz

2. Some say that people from _____ took chili to Korea.

(a)



(b)

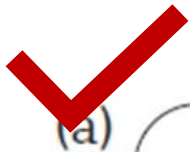


(c)



Reading Quiz

3. Bulgogi is made of _____ and sauce.



(a)



(b)



(c)



Reading Quiz

4. A long time ago, kimchi was white.



True

False

Reading Quiz

5. Farmers' wives made the first bibimbap.



True

False

Reading Quiz

6. Bulgogi is a new food.

True

False