

KOREAN TURKEY KIMCHI SOUP (KIMCHI JJIGAE)

Yield: 8 portions

Prep time: 20 minutes/ Cook time: 35 minutes

Ingredients	Amounts	
Butterball® Turkey Thigh Roast, shredded	1 lb.	16 oz
Soy sauce	2 Tbsp	1 oz.
Mirin	2 Tbsp	1 oz.
Gochoujang (fermented bean paste)	3 Tbsp	2 oz.
Gochugaru (Korean chili flakes)	1 Tbsp	
Turkey stock	8 cups	64 oz.
Kimchi	2 ½ cups	24 oz.
Canola oil	¼ cup	2 oz.
Garlic cloves, peeled, smashed	¼ cup	1 ½ oz.
Onion, thinly sliced	1 ½ cup	6 oz.
Shiitake mushrooms, thinly sliced	1 quart	4 oz.
Daikon radish, peeled halved sliced into ¼" ½ moons	2 cups	8 oz.
Sugar	2 Tbsp.	1 oz.
Fish sauce	1 Tbsp.	½ oz.
Sesame oil	1 Tbsp.	½ oz.
Silken tofu, 16 slices	14 oz. package	
Green onions, thinly sliced	1 cup	3 oz.

Method

1. Mix the Butterball Turkey Thigh Roast, soy and mirin together in a bowl and set aside.
2. In another bowl, whisk together the gochoujang, gochugaru, and turkey stock, and set aside.
3. Strain the kimchi, reserving the juices. Roughly chop the kimchi.
4. In a 6-quart soup pot, heat the canola oil and add the garlic, onion, mushrooms and kimchi. Cook until the vegetables are softened, about 2-3 minutes.
5. Add the stock mixture, daikon radish, and the reserved kimchi juice, and then bring to a boil.
6. Reduce heat to a simmer and cook for 20 minutes.
7. Stir in the sugar, fish sauce, and sesame oil.
8. Add the turkey and simmer briefly until the turkey is heated through.
9. Gently add the tofu and adjust the heat so the tofu is warmed without simmering.
10. Garnish with scallions and serve.