



KOREAN

Beef Shank Soup (Gomguk)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	6	20 min + 1 hr soaking	3 hr	Simmer	Shank

Ingredients

- 1 kg (2¼ lb) bone-in beef shank
 - 500 g (1 lb) beef bones (optional, for extra body)
 - 3 litres (12 cups) water, plus more for blanching
 - 1 small daikon radish, about 300 g (10 oz), cut into 3 cm (1 in) chunks
 - 1 onion, halved
- 6 cloves garlic, whole
 - 2 tsp salt, plus more to taste
 - 1 tbsp soup soy sauce (guk-ganjang) or regular soy sauce
- TO SERVE

 - 4 spring onions, thinly sliced
 - Cooked short-grain rice or somen noodles
 - Salt, black pepper and kimchi on the side

Steps

1. Soak the shank and bones in cold water for 1 hour, changing the water once, to draw out blood.
2. Cover the beef with fresh cold water in a large pot. Bring to a boil over high heat and boil for 5 minutes, until grey foam rises. Drain and rinse the meat and pot.
3. Return the meat to the pot with the 3 litres of fresh water, the onion and the garlic. Bring to a boil, then lower to a gentle bubble.
4. Simmer partly covered for 2 hours, skimming off foam and fat from time to time. The broth should turn cloudy and milky with the bones and a steady simmer.
5. Add the daikon and simmer another 30 minutes, until the radish is translucent and tender.
6. Lift out the shank and slice or shred it against the grain into bite-size pieces. Discard the onion and any bone fragments.
7. Season the broth with the salt and soy sauce; return the meat to warm for 5 minutes.
8. Serve in bowls over rice, topped with spring onions. Let everyone season at the table with salt and pepper, which is the traditional way.

Notes

- **Seasoning:** gomguk is served almost unsalted so each diner can adjust; add salt in small amounts.
- **Make ahead:** chill the broth and lift off the solid fat the next day for a lighter soup. It freezes for 3 months.
- **Leftovers:** add glass noodles or sliced rice cakes for a heartier meal.
- **Pair with:** a small dish of kkakdugi, crunchy cubed radish kimchi.