

- 4–5 medium or large dried anchovies (see Tip)
- 3 cups water
- 1 small piece dashima (dried kelp; optional)
- 2 cups packed fully fermented napa cabbage kimchi
- 1 tablespoon sesame oil or neutral cooking oil
- 1–3 teaspoons gochugaru
- 1 clove garlic
- 6 ounces medium-firm tofu, sliced into 1/2-inch thick slabs
- 2 scallions, roughly chopped
- Pinch of salt (optional; see

# K I M C H I J J I G A E



## Instructions:

1. Clean anchovies by opening the belly of each one and scraping the guts out (leave the heads on). Place the cleaned anchovies in a medium pot. Add water and dried kelp (if using); bring to a boil. Reduce heat to medium-high and boil, uncovered, for 10 minutes. Remove and discard the anchovies (and kelp, if using). Transfer the broth to a bowl. Wipe out the pot.
2. To prepare stew: Chop kimchi into bite-size pieces. Reserve 1/2 cup juice from the kimchi, if available. Heat oil in the pot over medium-high heat. Add the kimchi, gochugaru to taste and garlic. Cook, stirring, until the kimchi is softened and translucent, about 5 minutes.
3. Add the anchovy broth and any reserved kimchi juice; bring to a boil. Reduce heat to medium, cover and simmer for about 15 minutes.
4. Add tofu and scallions; cook until the tofu is heated through, about 5 minutes. Season with salt, if desired, and pepper to taste. Serve while bubbling hot with a