

# 8 불고기는 어떻게 만들어요?

## HOW DO YOU MAKE BULGOGI?

IN THIS UNIT ...

- More about food and cooking
- Describing tastes
- Describing sequences of events: before, during the time when ..., and then, following/right after ...

In this Unit we look at ways of describing sequences of events: before, during, after and while. We also learn to practice giving instructions and describing sequences of events with special reference to food and cooking.

### 1 Conversation

Kylie is talking to 선영 about Korean cooking.

Kylie: 불고기는 어떻게 만들어요.

선영: 불고기요? 좀 만들어 드릴까요?

Kylie: 아니요, 어떻게 만드는지 가르쳐 주실래요? 조금 있으면 우리 나라로 돌아가는데, ... 돌아 가서 친구들한테 만들어 주고 싶어서요.

선영: 네, 아주 좋은 생각이예요. ... 불고기 만드는 건 아주 쉬워요. 먼저 소고기하고 마늘, 파, 양파, 간장, 참기름, 청주, 꿀, 참깨를 준비하세요.

Kylie: 마늘, 파 ... 그리고 뭐였지요?

선영: 걱정하지 마요. 나중에 다 적어 드릴게요.

Kylie: 네, 그렇게 해 주세요.

선영: 소고기는, 슈퍼마켓에 가서 불고기감을 사세요. 만약 없으면, 덩어리로 사서 얇게 자르면 돼요. 마늘은 다지고, 파는 잘게 썰어요. 그리고 청주 조금하고 간장, 꿀, 참깨를 넣고 잘 섞어요. 맨나중에 참기름을 조금 넣으시구요.

Kylie: 아, 그리고 나서 후라이 팬에 구우면 되겠네요.

선영: 그렇게 해도 되지만 냉장고에 하루쯤 두었다가 먹으면 더 맛있어요.

Kylie: 아, 그럴것네요. 그런데, 청주가 없으면 어떻게 해요?

선영: 포도주를 넣어도 돼요. ... 우리 지금 만들어 볼까요?

Kylie: 네, 그래요.

Language Notes

- 어떻게: how, in what way
- 불고기요?: “Did you say ‘Bulgogi’?”
- 어떻게 만드는지 가르쳐 주실래요?: “Will you teach me how to make ...?”
- 돌아 가서: “Going back and ...”
- 친구들한테 만들어 주고 싶어서요: “Because I want to make it for my friends ...”
- 아주 좋은 생각이예요.: “That’s an excellent idea.”
- 불고기 만드는 건 = 불고기 만드는 것은: making Bulgogi ...
- 먼저: first of all
- 마늘: garlic
- 파: shallot, spring onion
- 양파: onion
- 참기름: sesame oil
- 청주: clear rice wine, Korean sake
- 꿀: honey
- 참깨: sesame seeds
- 준비하-: prepare
- 걱정하지 마요.: “Don’t worry.”
- 나중에: later
- 다 적어 드릴게요: “I will write all them down for you.”
- 그렇게 해 주세요.: “Yes, please.” Lit. “Please do that.”
- 불고기감: Bulgogi meat Lit. ‘material for Bulgogi’
- 만약: if (emphatic)
- 없으면: “if there aren’t any”
- 덩어리: a lump, a mass
- 사서: “buy and ...”
- 얇게: thinly
- 자르-: cut, slice
- 얇게 자르면 되구요.: “... and it’ll be OK if you slice (it/them) thinly.”
- 다지-: mince, chop, hash
- 잘게: finely
- 썰-: slice
- ...을/를 넣고 잘 섞어요.: “Put ... in and mix well.”
- 맨 나중에: at the very end
- 그리고 나서: “and then ...”
- 후라이 팬: frying pan
- 굽-: roast, broil, bake, toast
- 구우면 되겠네요: “All we have to do is broil them”  
Lit. “if we broil them, everything’s fine”
- 냉장고: refrigerator
- 하루쯤: for about a day
- 두었다가: “place (it) ..., and then ...”
- 그런데: “By the way ...”
- 그럴겠네요: “That would be the case.”
- 청주가 없으면 어떻게 해요?: “If we don’t have Cheong-Ju, what should we do?”
- 포도주를 넣어도 돼요: “You can use wine.” Lit. “Even if you put wine in, it’s all right.”
- 우리 지금 만들어 볼까요?: “Shall we have a go now?”

2 Food

양파	onion	생강	ginger
당근	carrot	참깨	sesame seed
감자	potato	식용유	cooking oil
호박	zucchini	기름	(cooking) oil
피망	capsicum, pimento	꿀	honey
버섯	mushrooms	청주	clear rice wine
계란 / 달걀	egg	식초	vinegar
김	laver, dried seaweed	양념	condiments
새우	prawns	밀가루	flour
오징어	calamary, squid	고추가루	chili powder
낙지	baby octopus	후추가루	pepper (powder)

### 3 General

도시락	lunch box	회냉면	Naengmyeon with raw fish
국수	noodles	김밥	Seaweed roll
안주	nibbles to accompany drinks	떡	rice cake
(생선)회	raw fish, sashimi	시키-	order (a dish, etc)
육회	raw beef	입에 맞-	suit one's taste

### 4 Some more expressions

뜨겁-	(boiling) hot	씻-	wash
차-	(ice) cold	섞-	mix
달-	sweet	자르-	slice
쓰-	bitter	썰-	chop up, mince
짜-	salty	찌-	steam, braise
싱겁-	bland, insipid	NOUN-찜	steamed, braised NOUN
얇게	thinly	볶-	stir-fry
잘게	finely	NOUN-볶음 / 볶음-NOUN	stir-fried NOUN
맛(을) 보-	taste, try food	튀기-	deep-fry
준비하-	prepare	NOUN-튀김	deep-fried NOUN
끓이-	boil (water, etc)	굽-	broil, barbecue
삶-	boil and cook	NOUN-구이 / 군-NOUN	... broiled NOUN

**NOTES:**

- 끓이- means to *heat to the boiling point* but it does not necessarily mean to *cook in boiling water*. Thus, you can say 물을 끓여요 (*I am boiling the water*), or else you can boil 국 (*soup, watery*), 찌개 (*soup, thick*) and so on, to make them (temperature) hot.
- 삶- means to *cook in boiling water*. Thus, 삶은 계란 is a *boiled egg*, and has to be cooked.
- 찜 is a derived noun from the verb 찌- (to *steam, braise*), and is used in 갈비찜 (*braised spare ribs*), 닭찜 (*braised chicken*), and so on. Also, there are buns called 찜빵, which means literally *steamed bread buns*.
- Examples for 볶음 (*stir-fried*) are 낙지볶음 (*spicy stir-fried baby octopus*) and 볶음밥 (*fried rice*). Of course you can make yourself 소고기볶음 (*stir-fried beef*), 야채볶음 (*stir-fried vegetables*), 해물볶음밥 (*fried rice with seafood*), 볶음국수 (*fried noodles*), and so on.
- 튀김 is derived from the verb 튀기- (to *deep-fry*), and examples are 새우튀김 (*deep-fried prawns*), 생선튀김 (*deep-fried fish meat*), 감자튀김 (*deep-fried potato chips*), and so on.
- 구이 is a derived noun from the verb 굽-, to *broil, barbecue*, and is used in, eg, 생선구이 (*barbecued fish*). A derived adjective from the verb is 군-, and examples are 군만두 (*broiled dumplings*), 군고구마 (*broiled sweet potatoes*), etc.

## 5 Before, During and After

Here is a list of some of the ways we can describe sequences of actions in Korean. You may already be familiar with some of them from previous Units.

Remember that just as in English, these different ways are often describing the same scene, only from different angles, so they are not mutually exclusive. Because the differences between these forms can be subtle, or else not very significant, we suggest that you concentrate on recognising them first, and then become familiar with them through observing them in action.

### 5.1 Before ...

... AVST - 기 전에

#### EXAMPLES

고기를 굽기 전에 양념을 준비해요.	Before we broil the meat we prepare the condiments.
잠을 자기 전에 이 약을 드세요.	Take this medicine before you go to bed.
고기를 볶기 전에 야채를 먼저 씻으세요.	Before stir-fry the meat, wash the vegetables first.
쓰기 전에 먼저 생각하세요.	Think before you write.

### 5.2 During the time when ...

... AVST - 는 동안(에)

#### EXAMPLES

식사 준비를 하는 동안 맥주 한 잔 하세요.	Have a beer while we're preparing the meal.
일본에 있는 동안에 그 분을 한두번 만났어요.	I met him once or twice when I was in Japan.
여행을 하는 동안에 절을 많이 보았어요.	I saw a lot of temples during my trip.
선영씨가 공부하는 동안 나는 신문을 읽었어요.	While Seon-Yeong was studying, I read a newspaper.

### 5.3 And then ...

AVST1 - 고 AVST2 ...

#### EXAMPLES

식사하고 나갔어요.	I ate and then went out.
식사하고 왔어요?	Have you eaten yet? (Lit. 'Did you eat and then come here?')
숙제를 먼저 하고 가세요.	Do your homework first and then go.
문 닫고 들어오세요.	Come in and close the door (Lit. 'Close the door and then come in.')

5.4 Following ... / right after ....

... AVST - (으)ㄴ { 다음에  
뒤에  
후에 } ...

EXAMPLES

밀가루에 계란, 우유, 버터를 넣은 다음에 잘 섞으세요.	After adding the eggs, milk and butter to the flour, mix well.
식사한 다음에 커피숍에 갔어요.	Following the meal, we went to a coffee shop.
손님들이 다 간 뒤에 불을 껐어요.	After the last guest had gone he turned out the lights.
수업이 끝난 후에 연락해 드릴게요.	I'll get in touch with you (some time) after class finishes.

5.5 Having (done it) ...

... AVST - 고 나서 ...

EXAMPLES

시험을 다 보고 나서 파티를 합시다.	When we finish the exams let's have a party.
누나는 졸업을 하고 나서 결혼을 했어요.	My older sister graduated and got married.
밥을 먹고 나서 잠을 잤어요.	Having eaten, I went to sleep.
숙제를 하고 나서 생각해 보겠어요.	I'll think about it after I do my homework.

5.6 Doing two things at the same time ...

... AVST1 - (으)면서 AVST2 ...

EXAMPLES

맥주를 마시면서 고기를 구웠어요.	We barbecued the steaks while having beers.
일본어를 공부하면서 한국어를 공부하는데, 쉽지 않아요.	I am studying Japanese and Korean at the same time. It's not easy.
저녁을 먹으면서 생각해 봤어요.	I thought about it while having my dinner.
음악을 들으면서 시험 공부를 했어요.	I studied for the exam while listening to music.

## 6 Some Sentences

1. 도시락 가져 왔어요?
2. 안주는 뭘로 할까요?
3. 생선회를 좋아하세요? 삶은 계란은요?
4. 김밥은 어떻게 만들어요?
5. 아저씨, 여기 국수 좀 더 갖다 주세요.
6. 떡은 처음에 맛이 이상했어요.
7. 양념을 너무 많이 넣지 마세요.
8. 이 국은 제 입에 맞아요. 볶음밥하고 군만두도요.
9. 국이 아직도 뜨거워요?
10. 찰 때 드세요.
11. 너무 달아요. 설탕을 넣지 마세요.
12. 인삼차는 좀 써요.
13. 김치는 너무 짜면 안 돼요.
14. 너무 싱거우면 소금을 넣으세요.
15. 먼저 찬 물에 잘 씻으세요.
16. 준비한 양념을 넣고 잘 섞으세요.
17. 고기 좀 잘라 주세요.
18. 파 좀 썰어 주세요.
19. 생선은 10분 동안 불에 구우세요.
20. 야채도 같이 튀기세요.
21. 버섯은 호박하고 같이 볶으세요.
22. 얼마동안 찢까요?
23. 어제 저녁 너무 맛 있었어요. 특히, 갈비찜 하고 낙지볶음, 새우튀김, 생선구이 맛을 잊을 수가 없어요.
24. 맛 좀 봐 주세요. 너무 맵지 않아요?

### Translations

1. Have you brought your lunch box?
2. What shall we have for anju?
3. Do you like sashimi? And what about boiled eggs?
4. How do you make gimbaap?
5. Excuse me, could we have some more noodles, please?
6. Rice cake tasted strange at first, I found.
7. Don't put too much of the condiment mix in it.
8. This soup suits my palate, and so do fried rice and broiled mandu.
9. Is the soup still hot?
10. Drink it when it's cold.
11. It's too sweet. Don't add any sugar.
12. Ginseng tea has got a bitter taste.
13. Gimchi shouldn't be too salty.
14. (Lit. if gimchi's too salty it's no good.) If it's too bland add more salt.
15. First wash them thoroughly in cold water.
16. Add the condiments and mix in well.
17. Please slice the meat.
18. Please chop up the spring onions.
19. Barbecue the fish for ten minutes.
20. Deep-fry the vegetables, too.
21. Stir-fry the mushrooms together with the zucchini.
22. How long shall I steam it?
23. The dinner was fantastic yesterday. Especially, I can never forget the tastes of braised galbi, spicy stir-fried baby octopus, deep-fried prawns, and barbecued fish.
24. Here, taste this for me. Isn't it too hot?