

“Jukkumi bokkem” Spicy stir-fried small octopus

[April 25, 2014](#)[March 19, 2015](#) / [Food](#), [Seafood](#)





(<https://mommyson.files.wordpress.com/2014/04/ec9984ec84b14-ecad88eabeb8ebafb8.jpg>) It's always a great pleasure to enjoy a dish made of seasonal ingredients. Spring is the right season when we eat *Jukkumi* (주꾸미), small octopus. *Jukkumi* looks like a small version of octopus, but the taste and the texture are quite different.

[Ingredients] *Jukkumi* (주꾸미, squid), green onion (파), garlic (마늘), dried red pepper powder (고춧가루), soy sauce (간장), mirim (미림), maesil juice (Japanese plum juice, 매실즙) or sugar (설탕), flour (밀가루)



(<https://mommyson.files.wordpress.com/2014/04/ecad88eabeb8ebafb8-ec9691eb8590.jpg>) 1. Wash small octopus thoroughly with flour.

2. Slice green onions.

3. Make spicy sauce with 3 spoons of minced garlic, 2 spoons of dried red pepper powder, 2 spoons of soy sauce and 2 spoons of maesil juice or 1.5 spoon of sugar.

(You can add 1/2 spoon of mirim if you have one)

4. Mix small octopus and sliced green onions with the sauce and marinate them for a while(30~60 minutes).



(<https://mommyson.files.wordpress.com/2014/04/ecad88eabeb8ebafb8-eab5bdeab8b0.jpg>)5. Stir-fry the marinated small octopus in the frying pan over the mid-to-high heat.





(<https://mommyson.files.wordpress.com/2014/04/ec9984ec84b15-ecad88eabeb8ebafb8.jpg>)

Does it look so scarily spicy? ^^ Once you're addicted to spicy foods, you cannot live without them.

Published by Jessie

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4 Comments

1. **Allison (Spontaneous Tomato)** says: [May 26, 2014 at 7:54 am](#)
I love jukkumi! I don't think I would ever be able to find the right type of octopus to make it (in the U.S.), but I will always try to eat it when I visit Korea. Yours looks so spicy and perfect. ^^
[^ Reply](#)
1.  **Jessie** says: [May 26, 2014 at 8:25 am](#)
Thanks for your comment! It looks too red, but not too much spicy though. ^^ Maybe I will be able to serve you when you come to visit Seoul. ^^
[^ Reply](#)
2. **Michelle** says: [April 26, 2014 at 11:21 am](#)
I admit it: I am addicted to spicy foods. And that looks delicious!
[^ Reply](#)
1.  **Jessie** says: [April 28, 2014 at 11:11 am](#)
Thanks for your comment. Whenever I come back from a business trip to a foreign country, I eat spicy foods first. ^^ Very addicted. haha
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