

KOREAN SPICY BARBECUE SAUCE

F MEDIUM

Last Modified: 11/28/2016

PREP: 10 Min
COOK: 0 To 20 Min
STOVETOP

SAUCE-BBQ

MAKES 3 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/4	Cups	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Dark Brown Sugar	Packed
3	Tbsp	Pure Maple Syrup	
3	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Korean Spicy Chili Paste (Gochujang)	
2	Tbsp	Fresh Ginger (Peeled)	Grated
1	Tbsp	Toasted Sesame Oil (Kadoya)	
2	Tbsp	White Sesame Seeds	Toasted
6	Cloves	Garlic	Grated
4	Stalks	Green Onions (Greens & Whites)	Thin Sliced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This Sauce as is fantastic as a Marinade on Ribs, Chicken, Pork, etc. It can be thickened to also become either a Dipping or Drizzling or Garnishing. It lends itself well as a Glazing Sauce for just about any Meat (I think it's way too spicy for Seafoods).
NOTE	This BBQ Sauce is a tad on the spicy side, but then, what in Korea isn't?
TOOLS	1) Large Saucepan & Lid 2) Fine Wire Strainer
PREP	DISH 1) Grate the Garlic Cloves and set them aside. 2) Peel and grate the Ginger and add it on top of the Garlic. 3) Thinly slice the Green Onions and add them on top of the Garlic. 4) Toast the Sesame Seeds and add them on top of the Garlic.
1	MARINADE: Thoroughly mix all ingredients together and seal with the Meat. Refrigerate for a minimum of 4 hours, but preferably overnight.
1	BBQ SAUCE: Thoroughly mix all ingredients together in a medium saucepan over medium heat. Bring to a boil and remove from the heat. Brush on Meat as it is grilling.
1	GLAZE: Thoroughly mix all ingredients together in a medium saucepan over medium heat. Bring to a boil, lower it to a simmer and cook until reduced by well more than 1/2. CAREFUL it does not burn. Brush on the Meat during the last 15 minutes of grilling or use as a drizzle sauce or serve while hot on the side.
HINTS	The Sauce will store in the refrigerator for a week or two in a sealed glass jar.