

KOREAN SWEET & STICKY BARBECUE SAUCE

F EASY

Last Modified: 05/09/2015

PREP: 10 Min
COOK: 15 Min
STOVETOP

SAUCE-BBQ

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
3/4	Cup	Tamari Sauce (Wheat-Free Soy Sauce)	
3/4	Cup	Dark Brown Sugar	Packed
1/4	Cup	Water	
1	Tbsp	Rice Wine Vinegar (Marukan)	
1 1/2	Tbsp	Korean Spicy Chili Paste (Gochujang)	HOT
OR ADJUST TO YOUR PALATE USING			
		Sweet Chili Sauce (Mae Ploy)	MILD
1	Tbsp	Fresh Ginger (Peeled)	Grated
1 1/2	Tsp	Sesame Oil (La Tourengelle)	
3	Tbsp	Honey	
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
1	Tbsp	Corn Starch	
MIXED WITH			
1	Tbsp	Water	

PREPARATION

FACTOID	This Sauce is fantastic slathered on Ribs, Chicken, Pork, etc. - EVEN drizzled over hot Rice or Noodles, etc. Since Cornstarch is used as a thickener, it does not refrigerate and then reheat well because it will gel - Use it now or lose it!
NOTE	This BBQ Sauce is TASTEEEEEE!
TOOLS	1) Medium Saucepan & Lid
PREP	<p>DISH</p> <p>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.</p>
1	<p>BBQ SAUCE: In a medium saucepan over medium heat, thoroughly mix the Tamari, Brown Sugar, Water, Vinegar, Chile Paste, Sesame Oil, Sesame Seeds, Ginger and Garlic together. Bring it to a boil and add in the Corn Starch Mixture. Heat until it thickens nicely. Stir in the Salt and Pepper to taste and then fold in the Green Onions, Brush it on any Meat as it is grilling.</p>