

KOREAN SAUCE

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 30 Min
STOVETOP

F EASY

SAUCE

GREAT OVER ALMOST ANY BITE-SIZED MEAT

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Meat Of Choice	
3/4	Cup	Yellow Onion	Fine Chop
4	Tbsp	Unsalted Butter	
4	Tbsp	Garlic	Minced
1	Tbsp	Sesame Oil (La Tourengelle)	
8	Tbsp	Red Wine Vinegar (Colavita)	
4	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Cups	Orange Juice (With Pulp)	
1	Cup	Sweet Chili Sauce (Mae Ploy Best)	
1/2	Cup	Corn Starch (Dissolved in Water)	
1	Bunch	Green Onions (Greens & Whites)	Thin Slice
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	There is sufficient Sauce here to coat 5 pounds of bite sized Meat Pieces.
TOOLS	1) Large Non-Stick Skillet
PREP	<p>DISH</p> <p>1) Mince the Garlic Cloves and set them aside. 2) Finely chop the Yellow Onion and set it aside 3) Thinly slice the Green Onions and set them aside.</p>
1	In a large non-stick skillet over medium heat, saute the Onion in Butter until transparent. Add in the Garlic and saute it for an additional 3 minutes. Add in the Orange Juice and bring it to a boil.
2	Add the remaining ingredients except for the Green Onions and lower the heat to a simmer. Cook until the Glazing Mixture is reduced by 1/2 (or until it gets bubbles on top of bubbles).
3	Pour the Glaze over the top of the already cooked appetizer and bake it at 350 degrees until the Sauce is thick and shiny.
SERVE	Remove it to a serving platter or keep it hot in a crock pot. Stir to coat evenly just prior to serving. Garnish the top with the Green Onions.