

KOREAN SWEET & SPICY DIPPING SAUCE

F EASY

Last Modified: 11/30/2016

PREP: 45 Min
COOK: 1 Min
MICROWAVE

SAUCE

GREAT OVER ALMOST ANY BITE-SIZED MEAT

QUA	MEASURE	INGREDIENT	PROCESS
1	Tbsp	Toasted Sesame Oil (Kadoya)	
1	Tsp	Fresh Garlic	Microplaned
4	Tsp	Fresh Ginger	Microplaned
3	Tbsp	Korean Gochujang Paste (Haechandle)	Red Tub
		Also labeled as "Hot Pepper Paste"	
1/4+/-	Cup	Water (To Desired Consistency)	
4	Tbsp	Granulated Sugar	
1	Tbsp	Mushroom Soy Sauce (Healthy Boy Brand)	
		OPTIONAL	
1	Tbsp	Sesame Seeds (White or Toasted)	
2	Tbsp	Green Onions (Greens & Whites)	Thin Sliced
1 +/-	Tbsp	Creamy Peanut Butter (Jiff)	To Taste

PREPARATION

FACTOID	This bright red Sauce is absolutely TO DIE FOR! Cardboard dipped in this will taste GREAT. I use this Sauce on many, many things: Cold Shrimp Dip, Spring Rolls, Dumplings, Sweet 'N Spicy Wings, Chicken Chunks, Korean Ribs There is sufficient Sauce here to generously coat about 3 pounds of bite sized Meat Pieces.
NOTE	Mushroom Soy Sauce is a "unique" flavor. I have taste tested MANY different brands. MOST have an overpowering Mushroom flavor. I find Healthy Boy Brand to be a VERY pleasant Mushroomy taste!
TOOLS	1) Medium Mixing Bowl. 2) Microplane
PREP	DISH 1) Microplane the Garlic Cloves and set them aside. 2) Microplane the peeled Ginger and add it on top of the Garlic.
1	Add the Toasted Sesame Oil, Garlic and Ginger into a medium mixing bowl. Microwave on high for 1 Minute to bloom the ingredients.
2	Whisk in the Korean Gochujang, Sugar, Soy Sauce until thoroughly mixed. Add in cold water until you get the desired consistency. Allow the mixture to set for 1 hour before using for the flavors to marry.
3	Add the hot cooked chosen meat into the mixing bowl and lightly toss to evenly coat.
4	Remove the meat pieces and place them on the wire rack in the sheet pan for 5 minutes before serving.
SERVE	Serve while hot with plenty of napkins or as a cold Sauce on the side.
NOTE	This Sauce will keep for several weeks if tightly sealed in a container and refrigerated.

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