

DRY RUB: KOREAN SEASONING

F EASY

Last Modified: 12/05/2016

PREP: 5 Min
COOK: N/A

SEASONING-BBQ

MAKES VARIOUS AMOUNTS

QUA	MEASURE	INGREDIENT	PROCESS
KOREAN SPICY MIX			
16	Parts	Dark Brown Sugar	Packed
16	Parts	Kosher Salt	
16	Parts	Gotchukaro Powder (Korean Coarse Red Pepper)	
		Fiery Red Color, But a Low, Mellow Heat	
SUBSTITUTE (IF NECESSARY)			
3	Parts	Crushed Red Pepper Flakes	
4	Parts	Garlic Powder	
2	Parts	White Sesame Seeds	Toasted
1	Part	Ground Ginger	
1	Part	Ground Black Pepper	
KOREAN 5-SPICE MIX			
4	Parts	Ground Sichuan Peppercorns (H O T)	
4	Parts	Ground Star Anise	
4	Parts	Ground Fennel Seeds	
4	Parts	Kosher Salt	
2	Parts	Ground Cloves	
2	Parts	Ground Saigon Cinnamon	
2	Parts	Ground Ginger	
1	Part	Ground White Pepper	
PREPARATION			
FACTOID	This Recipe uses "parts" instead of volume measurements. The parts can be a Teaspoon, Cup, etc. Make as much or as little as you want.		
TOOLS	1) Small Mixing Bowl		
PREP	KOREAN SPICY MIX 1) Lightly toast the Sesame Seeds and set them aside.		
FACTOID	The "Korean Spicy Mix" Is a Recipe that was created & used from the late 1960's through early 2000's when Sichuan Pepper was banned in the USA. The "Korean 5-Spice Mix" is a MUCH older Recipe and is REALLY hot!		
1	In a small mixing bowl, thoroughly combine all of the ingredients listed for your selected version together.		
HINTS	Both versions will keep for a very, very LONG time when sealed tightly and stored in a dark, cool place.		