

# 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 |
|---------------------------|--|--|---------|
| <b>KOREAN SPICY MIX</b>   |  |  |         |
| 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                          |         |
| <b>KOREAN 5-SPICE MIX</b> |  |  |         |
| 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                          |         |
| <b>PREPARATION</b>        |  |  |         |
| <b>FACTOID</b>            | 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.   |  |         |
| <b>TOOLS</b>              | 1) Small Mixing Bowl   |  |         |
| <b>PREP</b>               | <b>KOREAN SPICY MIX</b><br>1) Lightly toast the Sesame Seeds and set them aside.   |  |         |
| <b>FACTOID</b>            | 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! |  |         |
| <b>1</b>                  | In a small mixing bowl, thoroughly combine all of the ingredients listed for your selected version together.   |  |         |
| <b>HINTS</b>              | Both versions will keep for a very, very LONG time when sealed tightly and stored in a dark, cool place.   |  |         |

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