

KOREAN BARBECUE SAUCE

This is not your ordinary barbecue sauce. Gochujang give this sauce an instant flavor boost! Bring the heat and amp up the flavor of salmon, pork chops and ribs, pulled pork, meatballs, chicken, lettuce wraps, and jackfruit. The possibilities are endless!

By Corporate Chef Kurt Kwiatkowski

Featured Food: Gochujang

Yield: about 1 cup

Ingredients

¼ c. gochujang	1 T. soy sauce
½ c. ripe pear (peel and core removed)	2 T. brown sugar
¼ c. rough chopped onion	2 t. toasted sesame oil
4 cloves garlic, minced	2 T. hoisin sauce
1 t. minced ginger	1 pinch ground black pepper
1 chopped green onion	

Preparation

Put ingredients into the bowl of food processor. Blend until smooth. Brush sauce on food and let marinate for 4 hours before grilling. Serve hot.