KOREAN BARBECUE SAUCE

This is not your ordinary barbecue sauce. Gochujang gives 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
- ½ c. ripe pear (peel and core removed)
- ¼ c. rough chopped onion
- 4 cloves garlic, minced
- 1 t. minced ginger
- 1 chopped green onion

- 1 T. soy sauce
- 2 T. brown sugar
- 2 t. toasted sesame oil
- 2 T. hoisin sauce
- 1 pinch ground black pepper

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.