



Korean-Soy Marinade

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

4 each Large Shallots , roughly chopped

6 each Cloves Garlic , smashed

1 1/2 cups Soy Sauce

1/3 cup Mirin (syrupy rice wine)

1/3 cup Honey

3 Tbsp. Sugar

1/2 cup Chopped Scallions

1/2 cup Sesame Oil

Directions:

1. Place all ingredients in a blender and blend until smooth. Reserve 1/3 cup for shrimp marinade and strain remaining through fine chinois to use as dipping sauce for dumplings.