

Gochujang Sauce

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

1/2 cup Sugar

1/4 cup Sesame Oil12 each Garlic Cloves , minced1 1/2 cups Gochujang2/3 cup Rice Vinegar2/3 cup Soy Sauce1/2 cup Toasted Sesame Seeds

Directions:

1. In small sauce pan, heat oil over medium heat, add garlic and saute for 2 minutes. Add remaining ingredients and simmer until heated through; hold warm for service.