



Recipes

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Sweet Korean BBQ Sauce

Prep Time: 10 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

Vegetable oil (as needed)

1 cup Onion, grated, with juices

2 tsp. Garlic, minced

2 tsp. Ginger, minced

1/4 cup Soy sauce

1 oz. Mushroom soy sauce

1 oz. Sesame oil

1/4 cup Kecap (sweet soy sauce)

1/4 cup Gochujang

1 oz. Hoisin sauce

1/4 cup Sake

1/4 cup Mirin

1 oz. Rice vinegar

1/4 cup Brown sugar

2 Tbsp. Water

2 Tbsp. Corn Starch

Directions:

1. In a saucepan over medium heat, add oil and sauté onion for 3-5 minutes or until it has begun to dry out slightly and darken. Add garlic and ginger and sauté for an additional 2-3 minutes.

2. Add soy, mushroom soy, sesame oil, kecap, gochujang, hoison sauce, sake, mirin, rice vinegar, and brown sugar. Bring to a simmer and cook for 10-15 minutes, stirring occasionally, until slightly thickened.

3. Combine water and cornstarch and add the slurry to sauce. Continue to stir until thickened. Store refrigerated or hold hot for service.