

Korean BBQ and Marinated Sauce Recipe

Ingredients:

200 g scallions, trimmed
150 g ginger, peeled
150 g hot red chili peppers
200 g garlic cloves, peeled
1 cup of rice wine
2 tablespoons of sesame oil
2 cups of soy sauce
2 cups of water
1 tablespoon of Korean hot pepper sauce
½ tablespoon of black peppercorns
½ tablespoon of white peppercorns
2 tablespoons of sugar

Method:

Chop scallions, ginger and hot red chili peppers and put into a blender together with the rest of the ingredients and blend until a smooth paste is obtained.

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