

Korean Hot Pepper Sauce Recipe

Ingredients:

2 tablespoons of Korean hot pepper powder
300 g hot red chili pepper
2 tablespoons of hot pepper oil
1 tablespoon of mashed, peeled garlic
50 g dried anchovies
1 tablespoon of white sesame seeds
1 tablespoon of sesame oil

Method:

Soak anchovies with water for one night, removed, drained and chopped. Toss-fried mashed garlic and chopped hot red chili peppers in hot sesame oil for 10 minutes until fragrant. Add rest of ingredients and stir-fry for another 10 minutes over medium heat.

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