

Korean Marinated Sauce for Kimchi Recipe

Ingredients:

80 g dried shrimps, washed and drained
50 g cloves of garlic, peeled
20 g ginger, peeled
25 g leek
1 tablespoon of dried shrimp paste
1½ tablespoons of salt
4 strips of red hot chili pepper
1 tablespoon of hot pepper powder (rough)
1 tablespoon of hot pepper powder (fine)
½ piece of pear, skin and core removed
4 pieces of dried flat fish
1 cup of water
1 cup of kelp broth

Method:

Cut garlic, ginger, leek, red hot chili pepper, pear and dried flat fish into small pieces and put them in a blender together with the rest of the ingredients and blend until a smooth paste is obtained.

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