

Korean Sesame Ginger Sauce Recipe

Ingredients:

1 tablespoon of white sesame seeds, toasted lightly
150 g ginger, peeled and mashed or very finely chopped
½ tablespoon of white vinegar
1 tablespoon of sesame oil
½ teaspoon of salt
⅓ teaspoon of white pepper powder

Method:

Mix ginger, white sesame seeds, salt, and white pepper powder together and stir well. Pour sesame oil and white vinegar, stir well.

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