

## Korean Spicy Hot Sauce Recipe

### Ingredients:

200 g hot red chili peppers  
180 g Korean hot pepper sauce  
50 g fermented black beans  
80 g garlic cloves, peeled  
80 g ginger, peeled  
2 tablespoons of sesame oil  
½ cup of hot pepper oil

### Method:

Put hot red chili peppers, Korean hot pepper sauce, fermented black beans, garlic cloves and ginger into a blender and blend until a smooth paste is obtained. Heat the sesame oil until hot and stir-fry the paste over medium heat until fragrant and oil paste separates from oil, about 10 minutes. Add hot pepper oil. Set aside to cool and use or keep in an air-tight container for future use.

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