

Korean Red Chili Sauce (Chogochujang)

Small Batch – about 1/3 cup

2 tablespoons Gochujang chili paste

2 tablespoons rice (or any) vinegar

4 teaspoons (1 tblspn + 1 teaspn) corn syrup

1 teaspoon sesame seeds

Korean Red Chili Sauce (Chogochujang)

Large Batch – about 1 cup

1/3 cup Gochujang chili paste

1/3 cup rice (or any) vinegar

1/4 cup corn syrup

1 tablespoon sesame seeds

You can use the same amount of granulated sugar instead of the corn syrup, but I think the corn syrup gives a better texture.

I think it would be better to make this at least some days ahead of time, so the paste gets less pasty, and the flavors can mix well.

Most of the large batch fit into an empty 7.5 oz Taco Bell sauce bottle.

You can find a 500g tub of Gochujang chili paste on Amazon, or in a local Asian food store.

This recipe is just the beginning. Experiment with your own variations!