

# Korean Barbecue Sauce

DEVELOPED BY: Washington State University

Servings: 2    Serving Size: 2 fluid ounces

Ingredients	Quantity	Measure
Water	3	Tablespoons
Tamari	1	Tablespoon
Brown sugar	½	Ounce
Tomato paste	½	Ounce
Gochujang paste	¼	Ounce
Garlic, minced	½	Teaspoon
Ginger, minced	½	Teaspoon
Sesame oil	¼	Teaspoon

## Preparation

1. Combine all ingredients in a heavy bottom pot.
2. Bring to a boil, then reduce to a simmer and continue to cook until thickened to desired consistency.
3. Place in appropriate container to cool and place in cooler.

