

Korean BBQ Sauce

Yield: 2 Cups

1 Cup soy sauce
 $\frac{3}{4}$ Cup dark brown sugar
2 Tbl garlic, minced
1 Tbl rice wine vinegar
1 Tbl gochujang

1 $\frac{1}{2}$ Tsp black pepper or gochugaru
1 Tsp fresh ginger, grated
1 Tsp sesame oil
1 Tbl cornstarch
1 Tbl water

Directions:

Stir soy sauce, brown sugar, garlic, rice wine vinegar, gochujang paste, black pepper or gochugaru chili powder, ginger, and sesame oil together in a saucepan; bring to a boil.

A large pan of simmering soy sauce-brown sugar mixture being whisked together

Whisk cornstarch and water together in a small bowl until the cornstarch dissolves. Pour into boiling soy sauce mixture.

Reduce heat to medium-low and cook until the sauce is thick, 3 to 5 minutes.

