

Korean Fried Chicken Sauce

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

45 mins

Description

This is my take on the classic Korean fried chicken sauce I like to add lots of green onion and garlic and not cook this quite as long The result is a sauce with those ingredients a little more in the flavor profiles forefront Try to find Korean chili flakes and/or paste if you can I've used them before and the flavor is great and obviously more authentic but if you can't any hot chili flakes or paste will work

Ingredients

- - ½ cup ketchup - 2 green onions
- minced - 4 cloves garlic
- minced - 1 lemon
- juiced
- or more to taste - 2 tablespoons honey - 1 tablespoon chile-garlic sauce (such as sambal)
- or to taste - 1 teaspoon red pepper flakes
- or to taste - ½ teaspoon freshly ground black pepper
- or to taste - ¼ cup water
- or as needed - 1 pinch salt
- or to taste

Instructions

1. Whisk ketchup
2. green onion
3. garlic
4. lemon juice
5. honey
6. chile-garlic sauce
7. red pepper flakes
8. and black pepper together in a saucepan over medium-high heat; add enough water to reach desired sauce consistency. Bring sauce to a simmer; reduce heat to medium-low
9. and simmer until thick and flavors blend
10. about 5 minutes. Cool to room temperature and season with salt. Chef John Recipe Tips Everything in this recipe is to taste
11. so adjust until you think it's balanced between sweet
12. sour
13. and spicy. Serve with Korean Fried Chicken.