

Korean Dipping Sauce/marinade

Yields: 6 servings Preparation Time: 10 minutes

Ingredients

- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 2 teaspoons sesame seeds
- 2 garlic cloves, minced
- 2 scallions, finely chopped
- 1 ¼ inch piece fresh ginger, peeled and minced
- 2 teaspoons sugar
- 1 tablespoon hot bean paste
- 1 teaspoon sesame oil



Instructions

1. In a medium size bowl add all ingredients **except** the sesame oil. Whisk together until combined.
2. Slowly whisk in sesame oil. Refrigerate overnight.

