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 3/4 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.