



Travel the World via Your Spice Cabinet Culinary Class with Chef Lisa Fidler January 22, 2015

Korea Korean BBQ Shrimp with Asian Slaw

Highlighted Spice is GOCHUJANG

Gochujang is a savory and pungent fermented Korean condiment made from red chili, glutinous rice, fermented soybeans and salt.

Ingredients

Korean BBQ Sauce:

2 tablespoons canola oil
2 shallots, finely diced
1 cup low sodium chicken stock
1/2 cup ketchup
2 tablespoons gochujang
2 tablespoons honey
2 tablespoons light soy sauce
1 teaspoon Chinese five-spice powder
2 tablespoons rice vinegar
1 teaspoon toasted sesame oil

Asian Slaw:

1/4 cup rice vinegar
1 tablespoon honey (or sugar)
1 tablespoon toasted sesame oil
1 tablespoon low-sodium soy sauce
4 ounces snow peas, julienned
1 large carrot, julienned
1/2 head Napa cabbage, finely shredded
2 tablespoons toasted sesame seeds
Kosher salt and freshly ground black pepper

Directions

For the Korean BBQ sauce: Heat the oil in a medium high-sided sauté pan. Add the shallots and cook until soft. Whisk in the reserved juices from the pork, the chicken stock, ketchup, gochujang, honey, soy sauce and five-spice powder and cook until slightly reduced. Remove from the heat, add the vinegar and sesame oil.

For the Asian slaw: Whisk together the vinegar, honey, sesame oil, and soy sauce until the honey is dissolved. Add the peas, carrots, cabbage and sesame seeds. Toss to combine; season with salt and pepper. Cover and refrigerate until cold, at least 1 hour.