



**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.