

“Korean Marinade for Pork/Beef”

The Adventures of KayRu

Ingredients:

¼ cup of [Roasted Sesame Oil](#)
¼ Cup Rice Vinegar
1 ½ Cups of Soy Sauce
¼ Cup of Water
½ Cup of [Korean Hot Pepper Paste](#) (Gochujang)
1 Heaping Tsp. of [Lemongrass Powder](#)
1 Tbsp of [White Pepper](#)
5 Tbsp. of Sugar
¼ of Blue Agave
1 Medium Size Onion (cleaned and chopped)
½ Peeled Apple
1 Clove of Garlic (peeled and cleaned)
1 Tbsp. [Korean Hot Pepper Powder](#) (Gochugaru)
Approximately 1 to 1 ½ ounce of peeled and chopped ginger

Directions (as seen in the video):

Combine all ingredients into a blender and blend on high for approximately 1 minute. Taste for desired sweetness. Add Korean Hot Pepper Powder sparingly until you reach the desired heat (spiciness) and blend for 30 seconds.

Pour some marinade (not all of it, enough to coat the meat) into a medium to large bowl, add meat and mix until the meat is completely covered, place meat and left over sauce into a plastic bag. Marinate overnight.

Save what is unused in the blender for basting or mopping if smoking or bar-b-que'ing. Or as a dipping sauce. It can be stored in the refrigerator in a covered container.

Video recipe:

<https://youtu.be/1FFlygVW9ic>

“Hard to find” ingredients:

<https://kayandrussell.com/shop>