



### **Korean BBQ Sauce**

*Chef Bill Kim shares his family recipe for BBQ sauce that's used in his restaurant*

1 cup dark or light brown sugar, firmly packed  
1/2 cup water  
1 cup soy sauce  
1 small onion, coarsely chopped  
1 Asian pear, peeled and coarsely chopped  
1 kiwi, peeled and coarsely chopped  
4 large garlic cloves, peeled  
1-inch piece fresh ginger, peeled sliced  
1/4 cup toasted sesame oil

- Combine the brown sugar, water, and soy sauce in a bowl; whisk until the sugar dissolves.
- Transfer the mixture to a food processor, add onion, pear, kiwi, garlic, and ginger, and process for about 2 minutes until completely smooth. Add the sesame oil; blend until fully combined.
- Transfer to an airtight container; refrigerate for up to 2 weeks or freeze for up to 2 months.
- Note: It can also be frozen in standard ice cube trays, then transfer the cubes to a freezer bag.  
Yield: about 4 cups    Prep Time about 15 to 20 minutes

**Recipe from** Chef Bill Kim. See: *Korean BBQ: Master Your Grill in Seven Sauces*, 2018, Ten Speed Press.

**GGNotes:** I sautéed onions and wild mushrooms; set them aside while I prepared 4 simple pork burgers. Then I returned the onions and mushrooms to the pan and spooned Korean BBQ Sauce over the burgers. I warmed them on medium heat until hot, and served them on crusty bread buns, topped with coleslaw salad greens. The sauce was the magic ingredient that made our burgers so delicious.

**About the Recipe:** The sweetness of this Korean barbecue sauce comes from brown sugar, kiwi, and pear, balancing the sharpness of onion, soy sauce, and garlic. Chef Bill Kim always gives credit to his mom for this recipe because she showed him how to make it. Over the years, he made some modifications but didn't tell her. She still believes that he is using the same recipe that she taught him so many years ago.