

## Pineapple Gochujang Sauce



### Chef Grant's version of Gochujang (Korean Pepper Paste)

PREP TIME

10  
minutes

#### INGREDIENTS

4 cups water  
1 cup barley malt  
3 cloves garlic, crushed  
½ cup chopped green onions  
½ cup sweet rice flour  
1 cup soy bean flour  
1 cup fine or coarse chili flakes  
2T salt or more if desired  
2 T honey or other sweet syrup product (I use pineapple syrup)  
\*optional sesame seed oil just before service

#### DIRECTIONS

1) Place the 4 cups of water in a small pot and bring to a boil  
2) Place the barley malt, garlic, and green onions in a sachet or cheese cloth, tie it well to insure the products do not escape, and place in the boiling water, reduce to a simmer until the water reduces by half  
3) Remove the sachet and add in the rice flour and soy bean flour and stir well making sure not to scorch the bottom of the pot, cook for a couple of minutes until a thick mixture is created and turn off heat  
4) Allow the product to cool to room temperature and then stir in the chili flakes and mix well, add in the salt and stir well until it is fully dissolved with no lumps, taste and  
5) Add in the honey and stir well, then place the mixture in a glass or ceramic container, cover, and let stand 3 months to ferment

COOK TIME

2  
hours

YIELD

3  
cups

