

SSAM

Prepared by: Brad Patton

Source: Epicurious.com

1 tablespoon ssämjang (fermented bean and chile paste)

1/2 tablespoon kochujang (chile paste)

1/4 cup sherry vinegar

1/4 cup grapeseed or other neutral oil

Combine all the ingredients and stir until evenly mixed. Ssäm sauce will keep in the fridge for weeks.

Brad's Notes: A single recipe really goes a long way- I wouldn't recommend doubling the recipe unless you have A LOT of people. I would make this again!