

Go-Chu Jang (method A)

1 cup water

50 g raw sugar

200g miso paste

1 cup Korean chilli powder

2 teaspoon chilli powder

1 teaspoon salt

1teaspoon apple cider vinegar

1. Add all the ingredients in a small saucepan and cook over low heat until sauce thicken.
2. Place in a sterilised jar and refrigerate after use.

Go-Chu Jang (method B)

1/2 cup water

50 g raw sugar

200g miso paste (maru kome)

2 tablespoon hot paprika

4 teaspoon chilli powder

1 teaspoon salt

1 teaspoon apple cider vinegar

1. Add all the ingredients in a small saucepan and cook over low heat until sauce thicken.
2. Place in a sterilised jar and refrigerate after use.