

# Korean Fried Chicken Sauce

This is my take on the classic Korean fried chicken sauce. I like to add lots of green onion and garlic, and not cook this quite as long. The result is a sauce with those ingredients a little more in the flavor profile's forefront. Try to find Korean chili flakes and/or paste if you can. I've used them before and the flavor is great (and obviously more authentic), but if you can't, any hot chili flakes or paste will work.

Recipe by [Jamie Dixon](#) | Created on **Nov 14, 2021**

## Ingredients

- ½ cup ketchup
- 2 green onions, minced
- 4 cloves garlic, minced
- 1 lemon, juiced, or more to taste
- 2 tablespoons honey
- 1 tablespoon chile-garlic sauce (such as sambal), or to taste
- 1 teaspoon red pepper flakes, or to taste
- ½ teaspoon freshly ground black pepper, or to taste
- ¼ cup water, or as needed
- 1 pinch salt, or to taste

## Directions

- Whisk ketchup, green onion, garlic, lemon juice, honey, chile-garlic sauce, red pepper flakes, and black pepper together in a saucepan over medium-high heat; add enough water to reach desired sauce consistency. Bring sauce to a simmer; reduce heat to medium-low, and simmer until thick and flavors blend, about 5 minutes. Cool to room temperature and season with salt.

## Nutrition Facts

Serving: **6 servings** | Calories: **50.4 kcal** | Carbohydrates: **13.1 g** | Protein: **0.7 g** | Sodium: **356.5 mg** | Fiber: **0.5 g** | Sugar: **10.7 g**

## Categories

Side Dish

Sauces and Condiments Recipes

Sauce Recipes