

Pan-Broiled Chili Paste Recipe

Ingredients:

2 tablespoons cooking oil
700 g minced beef
1 tablespoon light soy sauce
2 tablespoons ground white pepper
180 g sugar
1 kg hot chili paste
375 ml mirin
8-10 tablespoons glucose
Pine nuts

Method:

Heat oil and sauté minced beef. Add soy sauce, pepper and sugar. Add hot chili paste and mirin and cook well. Add glucose and some pine nuts. Taste and ensure that it is sweet and hot. Remove from heat and leave to cool. Refrigerate and use as needed.

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