

## Seafood Glazing Sauce Recipe

(Korean Recipes)

**Ingredients:** Yields ½ cup

2 cloves garlic, minced  
1 teaspoon grated ginger  
½ cup (125ml) beef or chicken stock  
1½ tablespoons soy sauce  
1½ tablespoons sugar  
1 tablespoon rice wine or sake  
1 teaspoon sesame oil  
1-2 teaspoons ground red pepper

**Method:**

Place all the ingredients in a small saucepan and bring to a boil. Reduce the heat and simmer for about 10 minutes, or until the sauce has reduced by half. Use this glazing sauce to brush over fresh seafood before grilling.

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