



CHRIS CHO

SPICY GARLIC FRIED MANDU



INGREDIENTS

SAUCE

- 4 TBSP soy sauce
- 4 TBSP sugar
- 2 TBSP garlic
- 1 TBSP plum sauce
- 1/2 C water
- 4 TBSP chili oil
- 2 TBSP vinegar

VEGETABLE

- 25 GM onion
- 25 GM green pepper
- 25 GM red pepper

SLURRY

- 1 TBSP water
- 1 TBSP potato starch

DIRECTIONS

1. First, make the sauce by mixing the soy sauce, sugar, garlic, plum sauce and water.
2. Bring the sauce to a boil in a saucepan. Reduce to half, then set aside to cool.
3. Finely chop your onion, green pepper and red pepper.
4. Fry 8-10 Bibigo Mandu for 1 minute (air-fry or pan-fry works too).
5. Once the sauce has cooled, add chili oil and vinegar and bring to a boil again.
6. Add the chopped vegetables to the sauce.
7. Mix water and potato starch to create slurry, then add a little to the sauce to thicken.
8. Once the sauce thickens, add in your fried mandu and mix well.
9. Top with sesame oil and fried garlic.



enjoy mandu
만두