

## RED PEPPER PASTE (GOCHUJANG)

A savory, spicy, and pungent fermented Korean condiment made from red chili, glutinous rice, fermented soybeans and salt.



## KOREAN CITRON (YUJA) TEA

Yujacha or yuja cha (citron tea) is a traditional Korean tea (herbal tea) made from the citrus fruit yuja. Yuja fruit is thinly sliced with its peel, combined with honey or sugar and can be prepared as fruit preserves or marmalade.



## ROASTED SEAWEED

The traditional method of cooking laver is to season it with sesame oil, salt, and maybe some soy sauce, and then toast it. The resulting sheet of laver can be eaten in strips as a snack, with wine, or as a side dish. Another option is to grind the resulting sheet into a powder so that it can be sprinkled over rice.



## KIMCHI

Kimchi is a traditional fermented Korean side dish made of vegetables with a variety of seasonings. It is often described as spicy and sour. There are hundreds of varieties of kimchi made from napa cabbage, radish, scallion, or cucumber as a main ingredient.



## BARLEY TEA (BORICHA)

In Korea, roasted unhulled barley is used to prepare teas. Barley is often combined with oksusu cha (roasted corn), as the corn's sweetness offsets the slightly bitter flavor of the barley.

