

GOCHUJANG

IOO595



Our Gochujang Olive Oil is a spicy-umami “flavor-fest” combining the rich, savory, fermented flavors inherent to the epic Korean condiment for which its named.

Use it to marinate, roast or stir-fry veggies, tofu, chicken, pork, or beef. Brush it on shrimp just off the grill. It’s lovely in dressings and cucumber salad. It’s particularly Spectacular for frying eggs or to make an epic mayonnaise. Drizzle it as a finish over soup, stews, pasta, and more!

It pairs beautifully with our Honey-Serrano Vinegar, Apricot White Balsamic, Peach White Balsamic, Coconut White Balsamic, Jalapeno White Balsamic, Honey-Ginger White, Balsamic, A-Premium White Balsamic, Traditional Balsamic and Champagne Vinegar.