Sauces / United States

Gochujang Mayo

Mayonnaise spiked with Korean gochujang paste — sweet heat, umami depth, and creaminess in one crimson spoonful. Equally at home on fried chicken, tacos, or roasted vegetables.

Time 5 min **Servings** 4

What you'll need.

- ☐ 100 parts Mayonnaise
- ☐ 20 parts Gochujang (Korean chili paste)
- ☐ 5 parts Sesame oil, toasted
- ☐ 5 parts Rice wine vinegar
- ☐ 3 parts Garlic powder
- ☐ 5 parts Honey

Let's make it.

01 Combine all ingredients in a small bowl. Whisk vigorously until the gochujang is fully integrated into the mayonnaise and the color is uniform throughout — no dark red streaks remaining. The finished sauce should be a uniform salmon-orange, smooth and glossy.

02 Taste the sauce and adjust: more gochujang for heat and fermented depth, more honey to soften the heat, more vinegar for brightness, more sesame oil for nuttiness. Transfer to a sealed container and refrigerate. Use within 1 week. The flavors deepen and mellow noticeably after a few hours of refrigeration.

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Servings are an estimate; check quantities in the source recipe.
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