



# Korean BBQ Chicken

## Ingredients

- 1 cup white sugar
- 1 cup soy sauce
- 1 cup water
- 1 teaspoon onion powder
- 1 teaspoon ground ginger
- 1 tablespoon lemon juice
- 4 teaspoons hot chili paste (such as gochujang or sambal oelek)

## Instructions

### 1. Make the Marinade Base

In a medium saucepan, whisk together the sugar, soy sauce, water, onion powder, and ground ginger.

Bring the mixture to a boil over high heat, then reduce the heat and let it simmer for 5 minutes.

### 2. Cool and Add Flavor

Remove the saucepan from the heat and allow the mixture to cool to room temperature (about 20–30 minutes).

Once cooled, whisk in the lemon juice and chili paste until fully combined.

## To Use

Place your chicken (such as thighs, drumsticks, or breasts) in a large glass or ceramic bowl.

Pour the marinade over the chicken, cover, and refrigerate for **at least 4 hours**—overnight for deeper flavor.

Grill, bake, or pan-fry the chicken as desired until fully cooked.