



## Korean Style Tacos with Kogi BBQ Sauce Recipe

*This is a great way to use your leftover pulled pork or roasted chicken. The BBQ Sauce from [Kogi BBQ](#) was created by Chef Roy to be strong flavored enough to match the smokiness of BBQ'd pork or roasted chicken. You can add use kimchi (spicy pickled Korean cabbage) to top the tacos, or make a quick cucumber pickle like I have. The recipe for the quick cucumber pickle is below.*

serves 4

1 pound cooked pulled pork, cooked shredded chicken  
12 corn or flour tortillas  
1/4 cup Quick Cucumber Pickle (below) or prepared kimchi (Korean pickled, spicy cabbage)

### For the Kogi BBQ Sauce

2 tablespoons Korean fermented hot pepper paste (gochujang)  
3 tablespoons sugar  
2 tablespoons soy sauce  
1 teaspoon rice wine vinegar  
2 teaspoons sesame oil

[Whisk](#) all ingredients together until sugar has dissolved and mixture is smooth. You can make this a few days in advance and store tightly covered in the refrigerator.

### For the Quick Cucumber Pickle

I like using English cucumbers or Japanese cucumbers – the skin is thinner and they have less seeds. If you have a [Mandoline Slicer](#) it certainly will make the job much easier.

1 large English cucumber (or 2 Japanese cucumbers), sliced very thinly  
2 tablespoons rice vinegar  
1/2 teaspoon sugar  
1/2 teaspoon finely minced fresh chili pepper (or more depending on your tastes)  
generous pinch of salt

Mix together all ingredients. You can make this a few hours in advance and store in refrigerator, however the longer it sits, the less “crunch” you’ll have. I like making this cucumber pickle 1 hour prior, storing in refrigerator and serving it cold on the tacos for texture and temperature contrast.