



Gochujang-Glazed Potatoes (Gamja Jorim)

Gamja jorim, or salty-sweet soy-simmered potatoes, is a common banchan (small plate) on the Korean table. For our version, we added gochujang (Korean fermented chili paste) for a little heat and extra umami. Yukon Gold potatoes 1½ to 2 inches in diameter worked best, but creamier potatoes were good, too. If your potatoes are very small (about 1 inch in diameter), cut them in half; if larger than 2 inches, cut them into eighths. Depending on the sugar content of your potatoes, they may or may not brown lightly as they cook before the soy mixture is added. This is a great side dish to grilled meats and seafood.

START TO FINISH: 30 MINUTES

SERVINGS: 4

3 tablespoons plus 2 teaspoons soy sauce	2 pounds small Yukon Gold potatoes (1½ to 2 inches in diameter), quartered
¼ cup mirin	2 teaspoons toasted sesame oil
1 tablespoon gochujang	2 teaspoons unseasoned rice vinegar
1 tablespoon white sugar	2 teaspoons sesame seeds, toasted
2 large garlic cloves, finely grated	2 scallions, thinly sliced
Kosher salt and ground black pepper	
1 tablespoon grapeseed or other neutral oil	

Don't stir vigorously once the potatoes are nearly glazed. Doing so may cause the pieces to break apart.

- 1. In a small bowl,** whisk together ½ cup water, 3 tablespoons of the soy sauce, the mirin, gochujang, sugar, garlic, ½ teaspoon salt and ½ teaspoon pepper.
- 2. In a 12-inch nonstick skillet** over medium, heat the oil until shimmering. Add the potatoes and stir to coat. Cover and cook, stirring occasionally, until the edges of the potatoes are translucent, 10 to 12 minutes.
- 3. Stir in the soy sauce mixture.** Bring to a simmer over medium-high, then reduce to medium, cover and cook, stirring occasionally, until the tip of a knife inserted into the largest piece meets no resistance, about 10 minutes.
- 4. Uncover and cook** over medium-high, stirring gently but frequently, until the liquid completely evaporates and the potatoes are glazed, about 5 minutes.
- 5. Off heat,** stir in the remaining 2 teaspoons soy sauce, the sesame oil, vinegar and sesame seeds. Taste and season with salt and pepper. Transfer to a platter and sprinkle with scallions.