



Reprinted with permission from [Korean BBQ: Master Your Grill in Seven Sauces](#), copyright © 2018 by Bill Kim with Chandra Ram. Published by Ten Speed Press, an imprint of Penguin Random House LLC.  
Photographs copyright © 2018 by Johnny Autry

## Seoul to Buffalo Shrimp

Shrimp are one of my favorite things to eat for dinner. They are quick and easy to cook and easy to find at our local supermarket. This is a Korean take on Buffalo shrimp, which means the sauce is sweet, spicy, and a little sticky. I prefer 16/20 count shrimp. The numbers, which are linked to size, refer to how many shrimp on average are in a pound; the higher the number, the smaller the shrimp. You want good-size shrimp for this recipe so they don't overcook and are easy to handle on the grill.

- 1½ cups Lemongrass Chili Sauce (page 36/*recipe follows*)
- ½ cup unsalted butter, melted
- 2 tablespoons white sesame seeds, toasted
- 2 tablespoons sambal oelek
- 3 pounds extra-large peeled and deveined shrimp (16/20 count)
- ¼ cup Blackening Seasoning (page 48/*recipe follows*)

**PREP TIME** 10 minutes

**COOK TIME** 4 minutes

**FEEDS** 6 people

Heat the grill for direct heat cooking to medium (350°F to 375°F).

Combine the Lemongrass Chili Sauce, butter, sesame seeds, and *sambal oelek* in a large bowl and whisk until well mixed. Set aside.

When the grill is ready, season the shrimp with the Blackening Seasoning, coating them evenly. Place the shrimp on the grill grate, close the lid, and cook for 2 minutes. Flip the shrimp over, close the lid, and cook them for another 2 minutes, until they turn an opaque pink color.

Remove the shrimp from the grill, add to the sauce, toss well, and serve.

*Sauce and Seasoning Recipes follow...*



Reprinted with permission from [Korean BBQ: Master Your Grill in Seven Sauces](#), copyright © 2018 by Bill Kim with Chandra Ram. Published by Ten Speed Press, an imprint of Penguin Random House LLC.  
Photographs copyright © 2018 by Johnny Autry

### Lemongrass Chili Sauce

The inspiration for this recipe came from a trip to Thailand I took a few years ago. Those sweet, spicy, citrusy flavors come right back to me every time I make it. You can use this sauce for braising chicken or for making dipping sauces or glazes for fried appetizers, but I like it best for barbecue. It's thick enough to cling to the meat, adds a good char from all the sugars that caramelize on the grill, and delivers the spicy, fresh flavors of Thailand.

- 1 teaspoon minced garlic
- 1 teaspoon minced, peeled fresh ginger
- ¼ cup minced lemongrass
- 1 cup sweet chili sauce
- ¼ cup fish sauce
- ¼ cup sambal oelek
- 2 tablespoons toasted sesame oil

**PREP TIME** 10 minutes

**MAKES** 2¼ cups

Combine the garlic, ginger, lemongrass, chili sauce, fish sauce, *sambal oelek*, and oil in a bowl and whisk until blended. Transfer to an airtight container and refrigerate for up to 2 weeks or freeze for up to 2 months (see note).

**NOTE** This sauce won't fully harden when frozen, so you can spoon out as much as you need whenever you want to use it.



Reprinted with permission from [Korean BBQ: Master Your Grill in Seven Sauces](#), copyright © 2018 by Bill Kim with Chandra Ram. Published by Ten Speed Press, an imprint of Penguin Random House LLC.  
Photographs copyright © 2018 by Johnny Autry

## Blackening Seasoning

When I was a kid, I used to watch Justin Wilson’s Cookin’ Cajun TV show after school; it came on right after the Tom and Jerry cartoons. I loved it when he’d lean into the camera and tell you, “Ou-wheeeee! I garontee you’ll like this!” Watching those old shows still makes me laugh, but his food was serious. He cooked with rice and crayfish, so it kind of reminded me of the Korean food from home. In a way, he was my Julia Child. I’m still a huge fan of Cajun food, and I’ll pick up a jar of hot pickled okra (which is kind of like kimchi) at the store and eat it in the car. I can’t stop myself—sometimes I finish it before I even get home! As Justin would say, I garontee this seasoning will become part of your cooking!

¼ cup sweet paprika

¼ cup granulated garlic or garlic powder

¼ cup chili powder

2 teaspoons kosher salt

**PREP TIME** 5 minutes

**MAKES** ¾ cup

Combine the paprika, granulated garlic, chili powder, and salt in a small bowl and stir to mix. Store in an airtight container in a cool, dark cupboard for up to 6 months.

Reprinted with permission from *Korean BBQ Master: Your Grill in Seven Days*, © 2018 by Bill Kim with Chandra Rami. Published by Ten Speed Press, a division of Random House LLC. Photographs copyright © 2018 by Johnny Aury.

