



Tipsy Korean Bar Snack

BY CHEF DEUKI HONG

SERVES 2

INGREDIENTS →

1 Tipsy Korean Bar Snack

Seasoning Card:

- 1 tsp (2 pods) Saigon Cinnamon
- 1 tsp (2 pods) California Onion Powder
- 2 tsp (4 pods) Toasted White Sesame Seed

FRESH

- 2 Tbsp chopped scallions
- 1-2 chopped red chile peppers, to taste

PANTRY

- 2 Tbsp soy sauce
- 1 Tbsp white sugar
- 1 Tbsp honey
- 1 Tbsp vegetable oil
(canola or olive oil also fine)
- ½ cup salted peanuts
- ½ cup dried baby anchovies

SUBSTITUTIONS →

ANCHOVIES:

For a vegetarian version, try Chex

SERVE WITH →

- Chex Mix
- Drinks
- Sweet Hot Corn Cheese

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCCO.COM

INSTRUCTIONS

1. MAKE THE SAUCE: Mix the soy sauce, scallions, 2 Saigon Cinnamon pods, chopped red chile pepper, sugar and honey together in a small bowl. Set aside.

2. MAKE THE BASE: In a large saute pan, heat the vegetable oil on medium-high heat, until the oil is shimmering. Add the peanuts and toast, stirring, for about 30 seconds. Add the anchovies and 2 California Onion Powder pods to the pan and saute for another 30 seconds, until very fragrant. Pour the sauce into the pan and cook for another 45 seconds, stirring continuously to coat the peanuts and anchovies. The sauce should form a sticky glaze over the peanuts and anchovies, lightly clumping the mixture together. Remove from heat and transfer mixture to a flat plate for even cooling.

3. COOL: As it cools, gently break up the bar snack with your hands so it's easier to eat. Mix in 3 Toasted White Sesame Pods.

4. PLATE: Garnish with 1 Toasted White Sesame Seed pod, and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*