



Servings 4

Prep Time 10 min

Cooking Time 5 min

Korean Style Lake Smelt



Ingredients

Vegetable oil for frying

½ lb lake smelt, gutted, heads on or off

1 tablespoon gochugaru (Korean chili flakes)

1 tablespoon water

1 tablespoon soy sauce

1 teaspoon fish sauce

½ tablespoon gochujang (Korean fermented pepper paste)

1 tablespoon white sugar

1 clove garlic, crushed into a paste

½ cup all-purpose flour

Pinch of salt and pepper

1 tablespoon sesame seeds

Cilantro to garnish

Directions

Step 1

Add at least 1 inch of oil to a skillet or wok. Slowly heat it up to 350°F.

Rinse off the lake smelt, then pat dry.

Step 2

Prepare the sauce by adding the gochugaru, water, soy, fish sauce, gochujang, sugar, and garlic into a bowl and mixing well.

Step 3

Pour the flour onto a plate or into a plastic bag and add the salt and pepper to season it. Toss the smelt in the flour, so that every one is coated in it.

Step 4

Working in 2 batches, fry the smelt in the hot oil for 3 minutes or until golden and crispy. Remove from the oil and let drain on a paper towel.

Step 5

Add the fried smelt to a wok or frying pan over medium-high heat. Add the sauce and toss the smelt in it so everything is coated. Cook, stirring constantly for about 2 minutes, or until the sauce is thick and sticky. Add in the sesame seeds, then transfer to a plate or bowl.

Step 6

Garnish with cilantro and serve immediately. Enjoy!

