

DAK-GALBI BOSSAM

A traditional wrap-style dish offering the fun of dipping in sauce while providing a healthy meal



COOKING INSTRUCTIONS

1. Soak the chicken in milk for 20–30 minutes to remove odor.
2. Rinse several times in cold water and pat dry.
3. Season the chicken with salt, pepper, minced ginger, minced garlic, and cooking wine.
4. Mix soy sauce, gochujang, red pepper powder, sugar, corn syrup, minced garlic, curry powder, and BBQ sauce to make the seasoning sauce.
5. Heat cooking oil in a pot and stir-fry the chicken once to remove excess moisture.
6. Add more oil and stir-fry again until no moisture remains.
7. Add the prepared sauce and stir-fry until well coated.
8. Transfer to a serving container and serve with vinegared gochujang.



- You can also serve the chicken as salted grilled chicken.
- Soak the chicken in milk to remove any odor.

INGREDIENTS

SAUCE INGREDIENTS:

Soy sauce, gochujang, red pepper powder, sugar, corn syrup, minced garlic, curry powder

ADDITIONAL INGREDIENTS:

Chicken drumsticks 180 g, soy sauce 5 g, vinegared gochujang 15 g, red pepper powder 10 g, white sugar 10 g, corn syrup 5 g, black pepper flakes 0.6 g

» FEATURED PRODUCTS

FLAVOR & TEXTURE DIFFERENTIATION



It's Well Vinegared Gochujang

SIZE	1 kg / 2.5 kg / 14 kg
SHELF LIFE	18 months
STORAGE	Ambient(shelf-stable)

- **Naturally Tangy Differentiation:**
Use of 8.5% fermented vinegar, unlike many products that rely on artificial vinegar, for a clean and mild tanginess

PRICE COMPETITIVENESS



It's Well Corn Syrup

SIZE	2.4 kg / 5 kg / 9 kg / 15 kg
SHELF LIFE	24 months
STORAGE	Ambient(shelf-stable)

- **Cost-Effective Sweetener:**
Over 10% price advantage vs competitors, with a full lineup from 2.4kg to 15kg packs designed for foodservice operators

FLAVOR & TEXTURE DIFFERENTIATION



Bohae Cooking Wine

SIZE	1.5 L / 18 L
SHELF LIFE	18 months
STORAGE	Ambient(shelf-stable)

- **Fruit-Based Savory Flavor:**
Made with pear, lemon, and plum concentrate to enhance the natural taste of dishes
- **Wellness Formula:**
Uses low-sugar fructo-oligosaccharides instead of high-fructose sweeteners