



RECIPES BY WORLD CUISINE ▸ ASIAN ▸ EAST ASIAN ▸ KOREAN

Gamja Bokkeum (Korean Sweet Soy-Glazed Potatoes)

Prep	5 mins
Cook	20 mins
Active	10 mins
Total	25 mins
Serves	2 to 4 servings

Ingredients

- 3 tablespoons (45ml) soy sauce (see note)
- 3 tablespoons (45ml) water
- 2 tablespoons (30g) sugar
- 1 teaspoon (5ml) fish sauce
- 1 medium clove garlic (5g), finely grated
- 2 tablespoons (30ml) vegetable oil
- 10 ounces (285g) small Yukon Gold potatoes, rinsed and halved (see note)
- 1 tablespoon (15ml) toasted sesame oil
- 1 tablespoon (6g) toasted sesame seeds

Directions

1. In a small bowl, whisk together soy sauce, water, sugar, fish sauce, and garlic until sugar is dissolved, about 30 seconds. Set aside.
2. Pour oil into a 3-quart saucier or saucepan. Add potatoes, arranging them cut-side down in a single layer. Set saucier over medium-high heat and cook, uncovered, until potatoes are light golden-brown on cut-side, 5 to 6 minutes.
3. Lower heat to medium-low, add soy sauce mixture and stir to combine with potatoes. Cover saucier with a lid, and cook until potatoes are completely tender and offer no resistance when pierced with a cake tester or paring knife, about 10 minutes.
4. Remove lid and increase heat to high. Cook, uncovered, stirring constantly with a heat-resistant rubber spatula, until liquid has reduced and thickened to a sticky caramel consistency that fully glazes the potatoes, 1 to 2 minutes.
5. Remove from heat, and transfer potatoes to serving bowl. Drizzle with sesame oil, sprinkle with sesame seeds, and serve.

Special Equipment

3-quart stainless steel saucier with lid, [heat-resistant spatula](#)

Notes

You can use joseon ganjang (Korean soy sauce made from soy alone), yangjo ganjang (Korean soy sauce made from soy plus wheat), or even Japanese soy sauce here, if that's what you have. See our [guide to the Korean pantry](#) for more on the most common varieties of Korean soy sauce.

Look for potatoes that are about 1 1/2 inches in diameter. If you can't find small potatoes, cut larger Yukon Golds into 1 1/2-inch pieces.

Make-Ahead and Storage

This dish is best enjoyed immediately.

Read More

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