

VANIA'S GOGO SAUCE

"From our family to yours"

Hi, I'm Vania and I LOVE Food! I love food so much, I've dedicated my life to it. I studied at Le Cordon Bleu and I've worked with the Ark Restaurant Corp at the Venetian Hotel and Casino and at the New York New York Hotel and Casino in Las Vegas.

When I met CJ, I gained a new appreciation of Korean cuisine and the vast variety of dishes that never cease to amaze me. There is a dish for every emotion. Want to hang out with family or friends and connect over the smell of grilled meat? Korean BBQ is the answer. How about when it's cold and rainy and you want some warmth? Try Soondubu (Hot Tofu Pot) to add some fire to your belly. Is it blazing hot outside? Cool down with some Mul Naengmyeon (Korean cold noodle soup). Can't decide what you want, Bibimbap (Mixed rice) is the answer.

In my exposure to the cuisine, Gochujang is a constant and can be used in a variety of applications and often mixed with other ingredients to harness its complexity.

One thing's for sure, we love it!

Using my personal and professional experience, I've created an authentic yet modern take on the popular Gochujang (Korean fermented chili pepper) sauce. This sweet and spicy condiment is perfect not only for Korean food but for cuisines all over the world.

We thank you for giving us an opportunity to share this sauce with you. We know you'll love it. We call it "Vania's Gogo Sauce,"
our GO-chujang GO-to!

