



## Recipes

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### Vietnamese BBQ Short Ribs

Prep Time: 37 Minutes

Cooking Time: 600

Minutes

Serves 2

#### Ingredients:

4 each 6" Heat Pressed Flour Tortillas (10400)

2 each Whole Eggs

8 oz. vol. Half & Half

1 Tbsp. Light Brown Sugar

1/2 tsp. Kosher Salt

1/4 tsp. Cayenne Pepper

4 1/2 oz. wt. Vietnamese BBQ Short Ribs, see related recipe

8 oz. vol. Pickled Cucumbers Salad, see related recipe

#### Directions:

1. Whisk together eggs, half and half, light brown sugar, salt and pepper in medium mixing bowl.

2. Dip tortillas in egg batter and place on preseasoned flattop over medium heat 15-30 seconds on each side or until lightly golden brown on both sides. Remove from heat, fold into thirds and place on serving dish.

3. Brush Vietnamese BBQ short ribs with glaze and place on plate.

4. Garnish with Pickled Cucumber Salad to serve

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## Recipes

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### Vietnamese BBQ Short Ribs

Serves 1

#### Ingredients:

3 Tbsp. Sriracha Sauce  
1/2 cup Lemongrass , chopped  
4 cups Yellow Onions , chopped  
4 Tbsp. Fresh Garlic , chopped  
3 Tbsp. Fresh Ginger , chopped  
1/2 cup Fish Sauce  
2/3 cup Ketchup  
1/2 cup Vegetable Oil  
2/3 cup Hoisin Sauce  
1/2 cup Sweet Soy Sauce  
2 oz. vol. Honey  
1/2 cup Rice Wine Vinegar  
5 lbs. Beef Short Ribs, Boneless

#### Directions:

1. Place ribs in 2" deep pan.
2. Place remaining nine ingredients together in a food processor and pulse until vegetables are minced.
3. Coat short ribs with 1/2 of marinade. Cover and refrigerate up to 24 hours in advance.
4. Smoke ribs over low heat and pour excess marinade into drip pan.
5. Smoke ribs until fork tender and meat begins to fall apart.
6. For remaining marinade: Place ingredients in a small saucepot over medium heat. Bring to a simmer and reduce by 1/2. Hold glaze warm for service.
7. Remove ribs from smoker and brush with remaining hot bbq glaze to serve.



## Recipes

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### Pickled Cucumber Salad

Serves 1

#### Ingredients:

1/4 cup Red Pepper Rice Wine Vinegar  
1 Tbsp. Palm Vinegar  
1 Tbsp. Granulated Sugar  
1 1/2 tsp. Sriracha Sauce  
1/4 tsp. Kosher Salt  
2 1/2 cups English Cucumbers , matchstick cut  
1/2 cup Red Onion , thinly sliced  
2 Tbsp. Red Bell Peppers , minced  
1 Tbsp. Fresh Cilantro , chopped

#### Directions:

1. Whisk 1st five ingredients together in a small mixing bowl to until salt and sugar is dissolved.
2. Fold in cucumbers, onions, peppers and cilantro.
3. Place in storage container. Cover and refrigerate until ready for use.