

# Recipes MISSIONFOODSERVICE.COM

## Korean BBQ Chicken Marinade

#### Serves 1

### Ingredients:

1 cup Soy Sauce

1/4 cup Red Wine Vinegar

1/4 cup Sesame Oil

1/4 cup Honey

1 cup Green Onions , sliced

4 tsp. Fresh Garlic, minced

1 tsp. Fresh Ginger, minced

2 tsp. Sesame Seeds

4 tsp. Chile Garlic Paste (commercially available)

#### Directions:

- 1. Whisk soy sauce, vinegar, oil, honey, onions, garlic, ginger, sesame seeds and chile garlic paste together in a mixing bowl.
- 2. Place in a storage container.
- 3. Label, Date and Refrigerate.