



Recipes

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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.