



Recipes

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Korean BBQ Sauce

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

2/3 cup Sugar

1/2 cup Soy Sauce

1/2 cup Gochujang

2 1/2 Tbsp. Sesame Oil

4 tsp. Rice Vinegar

Directions:

1. In a mixing bowl, whisk all ingredients. Reserve refrigerated.



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Korean BBQ Marinade

Cooking Time: 720

Minutes

Serves 1

Ingredients:

3/4 cup Soy Sauce

3/4 cup Water

1/4 cup Mirin (syrupy rice wine)

1/4 cup Brown Sugar

2 Tbsp. White Sugar

2 Tbsp. Sesame Oil

1/4 cup Asian Pear , grated

1/4 cup Onion , white , grated

2 each Garlic Cloves , minced

1 tsp. Ginger Root , minced

1/4 tsp. Black Pepper

3 lbs. Korean Style Short Ribs , Beef chuck flanken

Directions:

1. Combine all ingredients, except short ribs, in a medium mixing bowl and whisk well to combine. Pour over short ribs and allow to marinate for 12 hours, or overnight.





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Korean BBQ Wrap

Prep Time: 60 Minutes

Cooking Time: 60 Minutes

Serves 1

Ingredients:

- 1 each 10" Heat Pressed Flour Tortilla (10420)
- 6 1/3 oz. Pork shoulder
- 3/4 oz. Korean BBQ Marinade, see related recipe
- 1 oz. Korean BBQ Sauce, see related recipe
- 3/4 oz. Marinated Spicy Cucumbers
- 3/8 oz. Quick-pickled onions
- 1/4 oz. Purple cabbage, finely shredded
- 1/4 oz. Carrot, shredded

Directions:

1. Combine the pork shoulder and Korean BBQ Marinade in a sealable foodservice bag and marinate overnight under refrigeration.
2. Preheat oven to 300°F. Roast the pork shoulder, covered, for 4-5 hours, or until the pork is very tender and easily shreds. Shred and reserve hot for service.
3. To assemble one wrap, top each tortilla with 4 oz. pork, 1 oz. Korean BBQ Sauce, 3/4 oz. cucumbers, 3/8 oz. pickled onions, and 1/4 oz. each of purple cabbage and carrot. Roll the tortilla, tucking in one end to create a wrap. Serve immediately.