



Recipes

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Related Recipe(s) on the Following Page(s)

Korean BBQ Scallion Pancakes

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 4.5" Heat Pressed Flour Tortillas (28671)

Korean BBQ Marinated Short Ribs , see related recipe

Korean Scallion Pancake Mix , see related recipe

Spicy Soy Sauce , see related recipe

Directions:

1. Pre-heat grill to medium-high heat.
 2. Pre-heat flat top to medium heat.
 3. Remove short ribs from marinade and grill for 5-7 minutes per side or until no longer pink. Shred meat from bone. Reserve warm.
 4. Dip each tortilla into pancake mix and griddle for 2-3 minutes per side, or until golden brown. Reserve warm.
 5. To plate: Top each tortilla with 1.5 oz. Korean BBQ meat, and drizzle with 1 1/3 tbsp. spicy soy sauce. Serve.
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Recipes

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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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Spicy Scallion Soy Sauce

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/2 cup Soy Sauce
- 1/4 cup Water
- 1 Tbsp. Mirin (syrupy rice wine)
- 3 Tbsp. Sugar
- 1 Tbsp. Sesame Oil
- 2 each Garlic Cloves , minced
- 1 tsp. Red Pepper Flakes

Directions:

1. Combine all ingredients in a medium bowl and whisk well to combine. Reserve refrigerated.

Korean Scallion Pancake Mix

Prep Time: 10 Minutes

Serves 1

Ingredients:

- 1/2 cup Heavy Whipping Cream
- 6 Tbsp. Pancakes Mix
- 4 each Eggs , large
- 6 Tbsp. Scallions , chopped

Directions:

1. Combine whipping cream, pancake mix and eggs in a blender, blend for 30 seconds, or until lumps are gone. Pour into shallow bowl, mix in scallions. Reserve refrigerated.