



## Recipes

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# 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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### 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.

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### 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.