



Recipes

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Korean Brisket

Prep Time: 25 Minutes

Cooking Time: 840

Minutes

Serves 1

Ingredients:

14 lbs. Brisket , whole

Salt , as needed

Gochujang , as needed

Directions:

1. Trim brisket of excess fat down to ¼" thick.
2. Rub brisket with gochujang paste and salt until well coated.
3. Roast brisket at 235°F for 14 hours.
4. Chop brisket and hold hot for service.