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READY TO FLAVOR™
For hot and cold applications
without the added step of cooking.



MJK# 32855
4/*.5 gal
Minors Korean Style BBQ Sauce



MJK# 32856
4/*.5 gal
Minors Pad Thai Sauce



Suggested Uses & Recipes on back...



Korean BBQ Chicken Taco

Ingredients:

Chicken, Cooked, Pulled	1 Pound
Minors RTU Korean BBQ Sauce	½ Cup
Cabbage, Raw, Shredded	2 Cups
Radishes, Sliced	16 each
Cilantro, Pickled	2 tbsp
Lime Juice, Fresh	2 tbsp
Vinegar, Rice Wine	2 tbsp
Oil, Sesame	1 tbsp
Corn Tortilla, Soft	8 Each

Preparation:

1. In a bowl, mix chicken meat with Korean Style BBQ Sauce, heat in a pot over medium heat until internal temperature of 165 degrees is reached.
2. Mix together the cabbage, radish, cilantro, lime juice, rice wine vinegar and sesame oil, toss to coat.
3. Heat corn tortilla on flat top, place 2 oz of chicken meat and ¼ cup cabbage.



Korean Grilled Short Ribs

Ingredients:

Pear, Peeled, Pureed	1 ½ Cups
Ginger, Ground	1 tsp
Onions, Raw	1 ½ Cups
Garlic, Fresh Cloves	¼ Cup
Minor's Korean BBQ Sauce	1 Cup
Cola	2 Cups
Scallions	¼ Cup
Sesame Seeds	2 ½ tbsp
Beef, Short Ribs	5 Pounds
Onions, Raw, Sauteed	20 oz
White Rice, Cooked	10 Cups

Preparation:

1. Blend pear, ginger, onion and garlic. Combine with the Korean BBQ Sauce, cola, scallions and sesame seeds. Marinate ribs in sauce overnight.
2. Drain ribs and grill to temperature.
3. Serve with sauteed onions and steamed rice.

Pad Thai Vinaigrette

Ingredients:

Minor's Pad Thai Sauce	1¼ Cups	Ginger Root, Grated	1 tsp
Vinegar, Rice Wine	½ Cup	Scallions	¼ Cup
Lime Juice, Fresh	1 tbsp	Sesame Seeds	1 tsp

Preparation:

1. In a bowl, whisk together Pad Thai sauce, rice wine vinegar, lime juice, ginger, scallions and sesame seeds.
2. Chill for service.



*Use for dishes such as seared Ahi Tuna, Beef Carpaccio, Slaw, Rice Noodles, Salads