



Korean BBQ Wrap

Prep time: 60 Cook Time: 60 Servings: 12

Combo/Fusion,Asian,Entrees,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Grab & Go,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortillas	10420		12 Each
Pork shoulder			4 3/4 Lbs.
Korean BBQ Marinade			9 Oz.
Korean BBQ Sauce			12 Oz.
Marinated Spicy Cucumbers			9 Oz.
Quick-pickled onions			4 1/2 Oz.
Purple cabbage, finely shredded			3 Oz.
Carrot, shredded			3 Oz.



Instructions

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, $\frac{3}{4}$ oz. cucumbers, $\frac{1}{3}$ oz. pickled onions, and $\frac{1}{4}$ oz. each of purple cabbage and carrot. Roll the tortilla, tucking in one end to create a wrap. Serve immediately.



Korean BBQ Marinade

Prep time: Cook Time: 720 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Soy Sauce			3/4 cup
Water			3/4 cup
Mirin (syrupy rice wine)			1/4 cup
Brown Sugar			1/4 cup
White Sugar			2 Tbsp.
Sesame Oil			2 Tbsp.
Asian Pear		grated	1/4 cup
White Onion		grated	1/4 cup
Garlic Cloves		minced	2 Each
Ginger Root		minced	1 tsp.
Black Pepper			1/4 tsp.
Korean-Style Beef Short Ribs		chuck, flanken	3 Lbs.

Instructions

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.



Korean BBQ Sauce

Prep time: 5 Cook Time: 0 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sugar			2/3 cup
Soy Sauce			1/2 cup
Gochujang			1/2 cup
Sesame Oil			2 1/2 Tbsp.
Rice Vinegar			4 tsp.

Instructions

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

