

Korean BBQ Flank Marinade

YIELD:

KEEP HOT FOOD ABOVE 160 DEGREES

KEEP COLD FOOD BELOW 40 DEGREES

CAROLINE'S
RESTAURANT 

REVISION DATE:

Recipe cost: \$

INGREDIENTS

QUANTITY

Soy

2C

Water

2T

Brown Sugar

6T

Garlic

4 tsp

Sesame Oil

4 tsp

Ginger

2 tsp

B Pepper

2 ea

Scallion

METHOD

Aerated Tofu

YIELD:

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INGREDIENTS

QUANTITY

Egg Whites

1 ¼ C

Tofu

1 Ea

Korean BBQ Marinade

2 T

Salt

¼ tsp

METHOD

Soy Mushrooms

YIELD:

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INGREDIENTS

QUANTITY

Mushrooms

12 ea

Sugar

1 C

Soy

1 C

White Wine Vinegar

1 C

Ginger

2 T

METHOD

Miso Ginger Butternut Squash

YIELD:

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INGREDIENTS

Butternut Squash
Salt
Ginger
Miso
Soy

QUANTITY

2 C
¼ tsp
1 T
½ tsp

METHOD

Ginger Sake Sauce

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INGREDIENTS

INGREDIENTS	QUANTITY
Sake	1/3 C
Sesame Oil	3 T
Rice Wine Vinegar	1 T
Scallion	2 ea
Ginger	2 T
Cilantro	2 T
Honey	1 T
Soy	1 T
Garlic	1 tsp
Miso	2 T

METHOD