



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Korean Style BBQ Pork**

**Date: 1/24/14**

**Yield:**

Ingredients:	Quantity		Procedure
	Single	Double	
Garlic, finely chopped	2 oz	4oz	Combine all ingredients, except pork in a mixing bowl. Stir well, cover and refrigerate until cold.
Ginger, finely chopped	2 oz	4oz	
Jalapeno Peppers, red, thinly sliced	2 each	4 each	Trim some of the excess fat from the pork loin if desired, but be sure to leave some of the fat on!!
Sesame Ginger Dressing 17700CGR	2 cups	1 quart	Cut the pork loin into 1-1/2" chops. Cut each chop in half, lengthwise to form filets.
Original BBQ Sauce	2 cups	1 quart	
Hoisin Sauce	1/2 cup	1 cup	Divide the filets evenly and place into 2 x 1 gallon storage bags. Add 1/3 of the marinade to each bag. Work into the meat, seal, and refrigerate for 24 hours. Keep the remaining 1/3 of the marinade for later.
Green Onions, thinly sliced	1/2 cup	1 cup	
Cilantro, finely chopped	1/4 cup	1/2 cup	Place marinated filets on the grill and cook to medium/medium well. When cooked, place wooden skewers into each filet. Transfer to a serving platter. Pour remaining 1/3 of the marinade over top. Enjoy!

**Chef's Tip:**

- This recipe is equally at home as an appetizer or entrée . The sauce/marinade is also fantastic for seared tuna and grilled steaks.