

KOREAN-STYLE SWEET HEAT SAUCE



Food boredom has settled in. 65% of consumers are tired of cooking at home and 58% are bored of comfort foods. In fact, 79% of consumers say they are craving something new.¹ And when asked what foods they are most excited to eat again at restaurants, consumers say they miss Asian food the most.²

Custom Culinary® Authentic Korean Flavors bring trends to life on your menu. From fusion creations to authentic recipes, the choice is yours!

+162.1% four-year growth of Gochujang³

+39.7% projected four-year growth of Gochujang⁴

SWEET 'N' SPICY KOREAN FRIED CHICKEN



A sweet and sticky sauce typically used on Korean fried chicken—with notes of gochujang, soy, ginger, garlic and scallions, finished with a refreshing kick of heat.

ON YOUR MENU

- Toss with fried chicken, fish, and vegetables
- Glaze on grilled meats and seafood

PRODUCT DESCRIPTION	Korean-Style Sweet Heat Sauce
ALLERGENS	Contains: Soy, Wheat.
WHOLESOME ATTRIBUTES	No added MSG Vegan
MFG. NUMBER	99048KAVN
FORMAT	Frozen, ready-to-use
PACK SIZE	8 x 2 lb. pouch

¹ Datassential, A Shot in the Arm, 2/18/2021
² Datassential's One Table: Consumer Insights And The Path Forward
³ Datassential MenuTrends, U.S. menu penetration growth 2016-2020
⁴ Datassential Haiku, projected U.S. menu penetration growth 2021-2024



HUNGRY FOR MORE?

Scan the QR code for additional menu inspiration on [CUSTOMCULINARY.COM](https://www.customculinary.com)

At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you **Be True To The Food®** by visiting [CUSTOMCULINARY.COM](https://www.customculinary.com).

KOREAN-STYLE SWEET HEAT SAUCE



Asian Crisps

Crispy fried wonton wrappers topped with charred scallions, shishito peppers, shiitake mushrooms, pulled chicken and cream cheese drizzled with a zesty red chili sauce.

Blackened Salmon Taco

Bold and spicy blackened salmon drizzled with a sweet and spicy glaze and fresh Napa cabbage in a warm flour tortilla.

Jackfruit Moo Shu

Seasoned jackfruit together with Napa cabbage, bean sprouts, and mushrooms tossed with egg and scallions wrapped in a Korean-Style Sweet Heat-brushed Mandarin pancake. 🍴

Korean Fried Chicken Sandwich

A juicy boneless fried chicken thigh glazed in Korean-Style Sweet Heat Sauce, topped with seared kimchi, shredded cabbage slaw and pickled radish on a toasted brioche bun.

Korean Fried Snapper

A whole snapper dredged in corn starch and wok-fried until crispy, tender and flaky. Drizzled with Korean-Style Sweet Heat Sauce and finished with kimchi slaw and fresh chilies.

Korean-Style Cauliflower Banh Mi Sandwich

Cauliflower florets roasted with a sweet and spicy sauce a top a toasted crusty baguette topped with a pickled carrot, daikon radish mix, fresh cucumber, cilantro and thinly sliced jalapeno finished with a spicy sriracha mayo.

Mandu (Korean Dumpling)

Pan-fried pork dumplings with sweet potato noodles, cabbage, tofu and pork served with a Korean-Style Sweet Heat Dipping Sauce. 🍴

Sweet Heat Bacon Cheeseburger

Grilled Angus burger, applewood smoked bacon, with crisp lettuce, Roma tomatoes, fresh mozzarella and a bold Korean Sweet Heat sauce.

KIMCHI CAULIFLOWER FRIED RICE

YIELD: 4 SERVINGS

1	Tbsp	Vegetable oil
3	ea	Scallions, slice on bias, reserve dark green parts
1 ½	c	Prepared Kimchi, drained, chopped
1	Tbsp	Prepared Kimchi, liquid
3 ¼	c	Riced Cauliflower
¾	c	Cooked edamame
2	tsp	Soy sauce
2	tsp	Sesame oil
4	ea	Eggs
4	oz	Custom Culinary® Korean-Style Sweet Heat Sauce
16	oz	Prepared Kimchi

FRIED RICE

1. Heat non-stick skillet over medium heat and add the vegetable oil.
2. Add scallion whites and light green parts (reserve dark green).
3. Add chopped prepared kimchi, and kimchi liquid.
4. Stir in riced cauliflower and cook, stirring constantly, for 2 minutes.
5. Add edamame, soy sauce, and sesame oil.
6. Continue to cook until cauliflower is tender.
7. Remove from heat. Stir in remaining dark green scallions and fresh cilantro.
8. Top with a sunny side up egg and drizzle with Sweet Heat Sauce.
9. Serve immediately.

📺 Video available on customculinary.com

KIMCHI CAULIFLOWER FRIED RICE

