



## KOREAN BBQ GRILLING SAUCE

*All natural ingredients define your finishing touch with a signature flavor that's perfect for grilling, basting and dipping.*





*Designed and created for chefs with high standards*

Truly the best sauce you'll try all year! Enhance your signature dishes with a tempting Korean-style sauce made from quality ingredients.

#### Product Inspiration

Inspired by Korean culinary trends and traditions, we selected superior ingredients and recreated the sweet-and-salty uniqueness of Korean BBQ sauce. Just a small amount makes a powerful statement for grilling, basting or dipping.

#### Ideal Uses

Introduce a global flavor to pork, seafood and poultry to help diversify your entrée menu:

- Grilling
- Signature salads
- Ethnic menus
- Dipping sauce
- BBQ-themed events
- Food truck applications
- Enrobing appetizers, including wings

#### Features/Benefits

- Made with distinction: authentic, high-quality ingredients that impart fresh, preservative-free flavors
- Performance: global inspiration to help differentiate your versatile menu
- Cost savings: a small amount delivers mouthwatering satisfaction
- Labor savings: no need to purchase costly, hard-to-find ingredients; shelf-stable before opening

A-Code	Product Description	Pack Size
1789742	Korean Barbecue Sauce	4/.5 gal.

#### Ingredients Include

- Brewed soy sauce
- Roasted sesame oil
- Rice wine vinegar

#### Food Fact

*The first commercially produced barbecue sauce was made by the Georgia Barbecue Sauce Company, and it was advertised for sale in the Atlanta Constitution on January 31, 1909.*



For more information about Chef's Line® products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 12-2014