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- ½ Cinnamon Stick
- 3 Tbsp Water
- 2 Tbsp Soy Sauce
- 1 Tbsp Rice Wine Vinegar
- 1 Tbsp Cilantro, minced

Wrap rolls in foil & keep warm in a low oven. Heat oil in a sauté pan. Sauté scallion, garlic & ginger until fragrant. Add ground beef & brown. Add tomato paste & flour & stir to break up any lumps. Then add water, star anise & cinnamon. Add soy sauce & vinegar & check for seasoning. Simmer for 5-10 min over low heat, then remove star anise & cinnamon & discard. Finish by adding chopped cilantro.

Quick Kimchee:

- 1 cup Shredded Napa Cabbage
- ½ Onion, shaved
- 1 Tbsp Ginger, minced
- 2 cloves Garlic, minced
- 2 Tbsp Fish Sauce
- 1 tsp Sugar
- 1 tsp Dried Shrimp, optional
- 2 Scallions, minced
- 1 Tbsp Cilantro, minced
- 1 Tbsp Ground Diakon

Mix all ingredients together & let sit overnight in refrigerator.

Sesame Dressing :

- ¼ cup Mayonnaise
- 1 tsp Toasted Sesame Oil
- 1 tsp Soy Sauce
- 1 tsp Sugar
- 1 Tbsp Sesame Seeds

Mix all ingredients together. Serve on top of Korean sloppy joes with kimchee.



Korean Beef Sloppy Joe with Kimchee and Sesame Dressing

AMU-552 Rect. Plate w/Tapered Ends
Pearl White 14 x 5 7/8" x 3/4" 1 doz



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Korean Beef Sloppy Joe:

- 6 small round Slider Rolls
- 2 Tbsp Vegetable Oil
- 4 Scallions, minced
- 2 cloves Garlic, minced
- 1 inch piece of Ginger, minced
- ½ lb Ground Beef
- 1 tsp Tomato Paste
- 1 Tbsp Flour
- 2 Star Anise