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www.baylaurelculinary.com



Tuxton®

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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 5⁷/₈" x 3³/₄" 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