



**ITEM:** Korean Bulgogi Veal Osso Bucco  
Street Taco

**CATEGORY:** Lunch/Dinner

**KEYS TO QUALITY:**

**SERVES:** 20 x 2 Tacos



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
Veal, Korean Bulgogi Osso Bucco, Shredded, Warm	5 lbs.			<ol style="list-style-type: none"> <li>1. Warm tortillas on a flat top or pan until warm through.</li> <li>2. Portion 2 oz. of Korean Bulgogi Osso Bucco on each tortilla.</li> <li>3. Top each veal portion with 1 oz. of Salsa, 1 oz. of Kimchi Slaw, .5 oz. of Crema, .5 oz. of Cheese and cilantro sprig.</li> <li>4. Serve warm.</li> </ol>
Tortilla, Flour, Small		40 ea.		
Salsa, Roja	40 oz.			
Slaw, Kimchi	40 oz.			
Crema, Lime + Cilantro	20 oz.			
Cheese, Cotija	20 oz.			
Cilantro, Sprig		40 ea.		



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Shredded

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ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
Veal, Fore Shank (Osso Bucco), 2" Sauce, Bulgogi Salt, Kosher Pepper, Black, Ground Oil, Olive Stock, Beef	11 lbs.		7 cp. TT TT As Needed 4 cp.	<ol style="list-style-type: none"> <li>1. In storage container, evenly coat veal shanks with bulgogi sauce. Allow marinate at least 3 hours but overnight preferred.</li> <li>2. Preheat oven to 325.</li> <li>3. Remove shanks from marinade and remove any excess marinade from shanks.</li> <li>4. Heat 2 tablespoons of the oil in a large dutch oven. Add the veal shanks, season with salt and pepper and cook over high heat until browned, about 4 minutes per side. Transfer the shanks to a plate and discard the oil. Repeat as needed until all shanks are seared.</li> <li>5. In dutch oven and add beef stock and bulgogi marinade and mix until broth and marinade are well incorporated. Bring to a simmer and add seared shanks back to dutch oven.</li> <li>6. Cover and braise in oven for approximately 3 hours or until veal is very tender.</li> <li>7. Remove veal shanks and allow to cool slightly. While still warm, remove meat from shanks and shred, reserve warm.</li> <li>8. Strain sauce to saucepan and simmer over low heat until flavorful, about 15 minutes.</li> <li>9. Add to shredded veal and reserve warm.</li> </ol>



**ITEM:** Salsa Roja  
**CATEGORY:** Lunch/Dinner  
**KEYS TO QUALITY:**  
**SERVES:** 20 x 2 Tacos



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
Tomatoes, Roma, Cored, Halved Onion, White, Skin Removed, Quartered Cilantro, Fresh, Sprigs Chilies, Serrano, Stem Removed Garlic, Fresh, Whole, Peeled Salt, Kosher Oil, Olive Water		10 ea. 2 ea. 20 ea. 4 ea. 4 ea.	2 tsp., TT 4 tbsp. 8 cp.	<ol style="list-style-type: none"> <li>1. Add all of the ingredients except the cilantro and salt to a large sauce pan</li> <li>2. Add just enough water to almost cover the ingredients (about 8 cups)</li> <li>3. Bring the water to a boil and then reduce to low. Simmer 20 minutes</li> <li>4. Blend all of the ingredients including the cilantro with the cooking water (blend in 2 batches)</li> <li>5. Heat olive oil in the same pot over medium heat</li> <li>6. Pour the blended salsa into the hot oil</li> <li>7. Reduce the heat and simmer for 20 minutes</li> <li>8. Adjust the salt to taste</li> <li>9. Cool and reserve until needed.</li> </ol>



**ITEM:** Kimchi Slaw  
**CATEGORY:** Lunch/Dinner  
**SERVES:** 20 x 2 Tacos



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
Cabbage, Green, Finely Shredded Mayonnaise Honey Vinegar, Rice Kimchi, Finley Sliced			3 cps. ¼ cp. 1 tbsp. 1 tbsp. 1 cp,	<ol style="list-style-type: none"> <li>1. Add all ingredients into a bowl, and gently toss together to combine</li> <li>2. keep in fridge until ready to use.</li> </ol>



**ITEM:** Cilantro Lime Crema  
**CATEGORY:** Lunch/Dinner  
**SERVES:** 20 x 2 Tacos



ITEM	WEIGHT	AMOUNT	VOLUME	PROCEDURE
Sour Cream Pepper, Jalapeno, Stem Removed, Chopped Limes, Fresh Cilantro, Bunch, Washed, Chopped Salt, Kosher		1 ea. 2 ea. 1 ea.	8 oz.   TT	<ol style="list-style-type: none"> <li>1. In blender add sour cream, chopped cilantro and juice from 2 limes.</li> <li>2. Blend until smooth.</li> <li>3. Add jalapeno to blender and blend further until smooth.</li> <li>4. Season with salt.</li> <li>5. Reserve cold until needed.</li> </ol>