



## Korean BBQ Waffle Tacos

10 portions of 2 tacos

### Ingredients:

20 oz	Rich's Double Rubbed Pulled Pork
20 each	Rich's Sweet Yeasty roll Dough, thawed
1/2 cup	Gochujang
1/3 cup	Light Brown Sugar
5 t	Soy Sauce
2 T	Sherry
1.5 T	Sesame Oil
1 T	Garlic, minced
1 Tbls	Ginger, minced

### Instructions:

1. Flatten out the sweet yeasty rolls slightly with the palms of your hands.
2. Spray the top of one with pan spray and place in heated waffle iron.
3. Heat until browned and remove.
4. Fold waffles in half and set aside for assembly.
5. Combine the gochujang, brown sugar, soy sauce, sherry, sesame oil, garlic, and ginger and whisk to combine.
6. Mix together with the thawed pork and heat until the mixture reaches 165 degrees.
7. Place 1 oz of the heated pork mixture into each of the waffled sweet yeast rolls and top with garnish of your choice.

Recipe and photo courtesy of Rich's.