

Chef Richard Hales – Sakaya savory

Steamed Pork Bun with House Made Sweet Chili Sauce

4 Lotus Leaf Buns
1 Bone in Boston Butt
½ Cup brown sugar
1 tbs salt
1 tsp red pepper flakes

Sauce

1 bunch green onions
1 knob ginger
1 tbs soy bean oil
1 tsp brown rice vinegar
1 tbs soy sauce
1 tbs sweet chili sauce
2 tb fish sauce

Pickles

1 english cucumber
1 tsp red pepper flakes
3 cloves garlic
1 tsp brown rice vinegar

Rub boston butt with brown sugar, salt and chili flakes, cover and refrigerate for 6 hours. Combine all ingredients for sauce and mix well, set aside. Slice cucumber 1/8 inch thick, combine with pepper flakes, garlic and vinegar, set aside. Roast boston butt in the oven at 350 degrees for 8 hours. Cool and rest in pan liquid. Slice boston butt, heat and toss in sauce, stuff in bun with pickle and serve.

Korean Vanilla Juk

12 oz Korean short grain rice
2 gallons of water
1/2 gallons organic half & half
1 gallons organic condensed milk
6 oz organic vanilla extract
2 cinnamon sticks
1 tsp salt
1 gallons organic vanilla ice cream

In a heavy bottom pot cook rice, cinnamon and salt with water for 30 mins, add half & half and cook on low heat for 30 minutes, add condensed milk and cook on low 45 minutes, add vanilla extract & ice cream, stir well. Chill and serve

Richare Hales – Sakaya Kitchen - sweet

Korean Vanilla Juk

36 oz Korean short grain rice

6.5 gallons of water

1.5 gallons organic half & half

3 gallons organic condensed milk

18 oz organic vanilla extract

5 cinnamon sticks

1 tsp salt

3 gallons organic vanilla ice cream

In a heavy bottom pot cook rice, cinnamon and salt with water for 30 mins, add half & half and cook on low heat for 30 minutes, add condensed milk and cook on low 45 minutes, add vanilla extract & ice cream, stir well. Chill and serve