



Spice Up Your Menu with LKK Ready Sauces



Create gourmet Chinese dishes with ease using our featured LKK Ready Sauces. With a variety of six great-tasting flavors, the possibilities are endless! Just add your ingredients and top it off with our Ready Sauces to make that great tasting menu item in minutes! Our sauces will guarantee to spice up your menu!

Why LKK Ready Sauces?

- Ready Sauces means no mixing or measuring
- Shelf stable for maximum convenience
- Dependable consistency - same great taste every time
- Authentic flavors in minutes
- Wide range of classic flavors that cater to different styles



Ready Sauces in 6 Authentic Flavors



Usage: Mix 4 tbsp of sauce with 1lb of meat

1. Prepare Ingredients
2. Stir fry ingredients.
3. Mix in sauce and serve.

• Broccoli Beef

Cantonese-style sauce instantly transforms tender beef strips and vegetables into a gourmet treat.

• Mu Shu Chicken

Add to chicken, egg and crisp vegetables to make a mouth-watering dish everyone will love!

• Chinese Chicken Salad Dressing

Light and delicious, mix with cooked chicken and vegetables to create a healthy appetizer or entrée salad.

• Mongolian Beef

Pour onto thinly sliced beef and green onion to create this classic northern Chinese dish.

• Kung Pao Chicken

Blend our zesty Sichuan-style sauce into stir-fried chicken, bell peppers, celery, and peanuts.

• Mandarin Orange Chicken

Refreshing citrus flavor perfectly compliments sauteed chicken.

Mandarin Orange Baby Back Ribs

Preparation Time: 5 mins

Cooking Time: 45 mins

Serves 2

Ingredients:

- 1 lb pork baby back ribs
- 8 tbsp Lee Kum Kee Mandarin Orange Ready Sauce
- 2 tbsp Lee Kum Kee Hoisin Sauce
- 1 cup green onion, chopped

Directions

- Marinate ribs with 8 tbsp Mandarin Orange sauce and Hoisin Sauce for 1-2 hours.
- Bake on 400F for 30-45 mins. Baste with remaining sauce while cooking.
- Take out from oven and garnish with green onion. Serve.

Beef Fajitas with Mu Shu Sauce

Preparation Time: 15-20 mins

Cooking Time: 10 mins

Serves 4

Ingredients

- 1 lb beef skirt, cut into strips
- 4 oz red bell pepper
- 4 oz green bell pepper
- 9 oz water chestnut, chopped small pieces not fine
- 1 small onion, sliced
- 8 tbsp Lee Kum Kee Mu Shu Ready Sauce
- 1 tsp cumin
- 2 tbsp cooking oil
- 8 pcs medium flour tortilla

Directions

- Stir fry beef with 2 tbsp oil, cook until $\frac{3}{4}$ done.
- Add all vegetables, cumin, Mu Shu sauce and cook until heated through.
- Serve with warm tortilla and salsa.

UPC	Product Name	Pack size	Packaging	L(in) x W(in) x H(in)	Ti x Hi
0-78895-13348-6	Broccoli Beef Sauce	4.75 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4
0-78895-13345-5	Chinese Chicken Salad Dressing	4.75 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4
0-78895-13346-2	Kung Pao Chicken Sauce	4.75 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4
0-78895-13343-1	Mandarin Orange Chicken Sauce	5.20 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4
0-78895-13344-8	Mongolian Beef Sauce	4.75 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4
0-78895-13347-9	Mu Shu Chicken Sauce	5.20 lb x 6	Plastic Jug	14.37 x 10.98 x 10.51	11 x 4



LEE KUM KEE 14841 Don Julian Rd., City of Industry, CA 91746 Tel: (626) 709-1888 Fax: (626) 709-1899 USA_Customer_Svc@lkkusa.com

www.LKK.com