



SENSATIONAL ASIAN FLAVOURS



DELICIOUS ASIAN-STYLE PORK YAKINIKU

THIN SLICE 4 – 7 MM

PREPARATION: Preheat grill/griddle to 390°F/200°C.

Take thin-sliced pork and cook quickly on heated grill or pan—a few minutes per side until golden brown and reaches an internal temp of 160°F/71°C.

Serve immediately with grilled vegetables and Asian-style dipping sauces.

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DELICIOUS ASIAN-STYLE PORK SHABU SHABU HOT POT

EXTRA THIN SLICE 2 – 3 MM

PREPARATION: Fill pot with water, add dried Kombu (seaweed), let stand for 15 minutes. Heat pot at medium-high to boiling, then remove Kombu. Turn heat to medium-low; add sake (rice wine) to taste. Dip thin-sliced pork in simmering broth until meat colour turns light pink or white and reaches an internal temp of 160°F/71°C. Serve immediately with Asian style dipping sauces. You can also cook vegetables in broth to serve with meat.

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DELICIOUS ASIAN-STYLE PORK SHOGAYAKI

EXTRA THIN SLICE 2 – 3 MM

First prepare ginger sauce: 2 tbsp (30 mL) sake, 1 tbsp (15 mL) mirin, 1 tbsp (15 mL) soy sauce, 1 tsp (5 mL) sugar, 1 tbsp (15 mL) grated ginger. Next sprinkle 2 tsp (10 mL) sake & 2 tsp (10 mL) ginger sauce over thin-sliced pork; marinate 10 min. Heat oil in non-stick pan on med-high. Cook pork 1-2 mins each side until golden brown. Reduce heat to medium; add rest of ginger sauce, turning to coat meat w/ sauce. Cook up to 30 seconds until internal temp reaches 160°F/71°C.

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DISCOVER YAKINIKU, SHABU SHABU HOT POT AND SHOGAYAKI. INNOVATIVE ASIAN STYLE MERCHANDISING IDEAS TO BOOST SALES, INCREASE PROFITS AND OFFER YOUR CUSTOMERS SOMETHING COMPLETELY NEW.

FRESH CANADIAN PORK

ASIAN-STYLE THIN MEATS MERCHANDISING GUIDE

COOKING METHODS



BARBEQUE



GRILL



HOT POT



PAN FRY



STIR FRY



BONELESS PORK RIB-END LOIN STEAK
Sliced for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



PORK BELLY, SIDE PORK
Sliced for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



PORK JOWL STEAK, P TORO
Sliced for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



PORK TENDERLOIN
Sliced for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



PORK SHOULDER BLADE CAPICOLA
Sliced for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



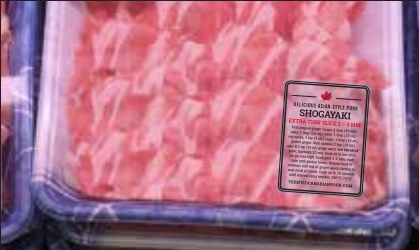
MEATY PORK RIBLETS
Kalbi Cut for Yakiniku Barbecue.
Thin Slice 4 – 7mm.



CONSUMER MARKETING SUPPORT

- ON-PACK PREPARATION LABELS
- RECIPES AND VIDEOS FOR HOME CHEFS AND BUTCHERS AVAILABLE ON THE WEBSITE
- PRICE TAG MOULDING GRAPHICS
- RAILCARDS
- THIN-SLICED PORK CONSUMER CARDS

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YAKINIKU

The term yakiniku comes from the Japanese term yaki, which means grilled and niku, which means meat. This term is used broadly to describe various grilled and cooked meats, including American outdoor BBQ style meats and Korean style BBQ which features meat, usually marinated, and cooked on a tabletop, open-flame grill. Yakiniku may also refer to meat that is cooked either in a pan or griddle on the stove or a Teppanyaki tabletop grill.

Regardless of the cooking method, grilled meat is often served with a yakiniku dipping sauce, or seasoned with yakiniku sauce prior to being cooked.

Typical ingredients for making yakiniku sauce include soy sauce, mirin, sugar, and sesame seeds. The addition of sesame oil and garlic adds more complexity and boldness to the sauce. The key to yakiniku sauce, however, is sesame seeds, and in this recipe, the addition of roasted, ground sesame seeds takes the sauce to an entirely new level of "wow." The ground roasted sesame seeds make the sauce mouth-wateringly delicious.

TRADITIONAL YAKINIKU SAUCE:

| | |
|---|---|
| 1 clove garlic, grated or finely chopped | 2 tsp (10 mL) sesame oil |
| 1/4 cup (60 mL) soy sauce | 1 1/2 tsp (8 mL) roasted white sesame seeds (ground) |
| 2 tbsp (30 mL) mirin | 1/2 tsp (2 mL) roasted sesame seeds whole (for serving) |
| 2 1/2 Tbsp (45 mL) granulated white sugar | |

Blend ingredients in a pot; simmer on medium heat for 2 – 3 minutes until sugar is dissolved. Fold in 1/2 tsp (2 mL) roasted sesame seeds. Refrigerate if not used immediately

Use sauce for marinating or dipping; can be served warm or cold.



BONELESS PORK LOIN STEAK
Sliced for Shabu Shabu Hot Pot.
Extra Thin Slice 2 – 3mm.



PORK BELLY, SIDE PORK
Sliced for Shabu Shabu Hot Pot.
Extra Thin Slice 2 – 3mm.



PORK SHOULDER BLADE CAPICOLA
Sliced for Shabu Shabu Hot Pot.
Extra Thin Slice 2 – 3mm.



PORK JOWL STEAK, P TORO
Sliced for Shabu Shabu Hot Pot.
Extra Thin Slice 2 – 3mm.



PORK LEG, INSIDE ROUND
Sliced for Shabu Shabu Hot Pot.
Extra Thin Slice 2 – 3mm.



SHABU SHABU HOT POT

Shabu Shabu is the Japanese version of hotpot; non-Japanese people might be familiar with it as Sukiyaki. For Shabu Shabu, paper-thin raw pork slices and vegetables are cooked in a kombu (kelp) broth called dashi then served with flavourful dipping sauces.

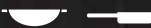
TRADITIONAL SHABU SHABU DIPPING SAUCE:

| | |
|------------------------------------|-----------------------------|
| 4 tbsp (60 mL) ground sesame seeds | 1 tbsp (15 mL) rice vinegar |
| 2 tbsp (30 mL) soy sauce | 1 tbsp (15 mL) miso paste |
| 2 tbsp (30 mL) granulated sugar | 2 tbsp (30 mL) water |

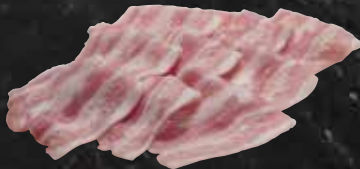
Blend ingredients and use for dipping.



PORK SHOULDER BLADE CAPICOLA
Sliced for Shogayaki.
Extra Thin Slice 2 – 3mm.



BONELESS PORK LOIN STEAK
Sliced for Shogayaki.
Extra Thin Slice 2 – 3mm.



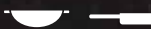
PORK JOWL STEAK – P TORO
Sliced for Shogayaki.
Extra Thin Slice 2 – 3mm.



BONELESS PORK SHOULDER PICNIC
Sliced for Shogayaki.
Extra Thin Slice 2 – 3mm.



PORK BELLY, SIDE PORK
Sliced for Shogayaki.
Extra Thin Slice 2 – 3mm.



GINGER PORK SHOGAYAKI

Ginger Pork Shogayaki is thinly sliced sautéed pork flavoured with ginger sauce. It is one of the most popular recipes on Asian lunch menus as well as Japanese bento (lunch) boxes). It is simple to make and offers an excellent option for weekday dinners, served with steamed vegetables and a bowl of rice.

GINGER SAUCE RECIPE:

| | |
|---------------------------|-------------------------------|
| 2 tbsp (30 mL) sake, | 1 tsp (5 mL) sugar, |
| 1 tbsp (15 mL) mirin, | 1 tbsp (15 mL) grated ginger. |
| 1 tbsp (15 mL) soy sauce, | |

Blend ingredients and use for a marinade and to coat the sliced pork when cooking.

FOR MORE INFORMATION ABOUT CANADA PORK
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