

IC FOOD CO.,LTD

**Head office** #602, 87, Daehak-ro, Yuseong-gu, Daejeon, Republic of Korea

**T.** +82-42-825-6460 **F.** +82-44-864-6260

Factories and 266, Seongdeogyeonggok-gil, Geumnam-myeon, Sejong-si, Republic of Korea

research institutes. T. +82-44-864-6264 F. +82-44-864-6260



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### **APPETIZER**

- Salad
  - Baked Asparagus & Bacon
- Avocado Toast with Fried Egg

### **MAIN**

- Pizza, Hamburger
- Soy Sauce Fried Chicken
- Spanish Garlic Shrimp
  - BBQ (Grilled Pork Belly)
- Grilled Giant Tiger Prawn

### **SNACK**

- Popcorn
- Potato Chips

- Spicy Hot dog
- Mac & Cheese
- Roasted Butter Corn

### **MORE TIPS!**

- Cajun Sauce
- Bulgogi Mayo Sauce
- GUNGJUNG TTEOKBOKKI
- TTEOKBOKKI

## Savory Bibimbap Flavor Salad

Ingredients Romaine lettuce, 1 of Paprika, 1 of Boiled egg, Bacon,

Balsamic vinegar

step 1. Cut romaine lettuce and paprika into bite-sized pieces

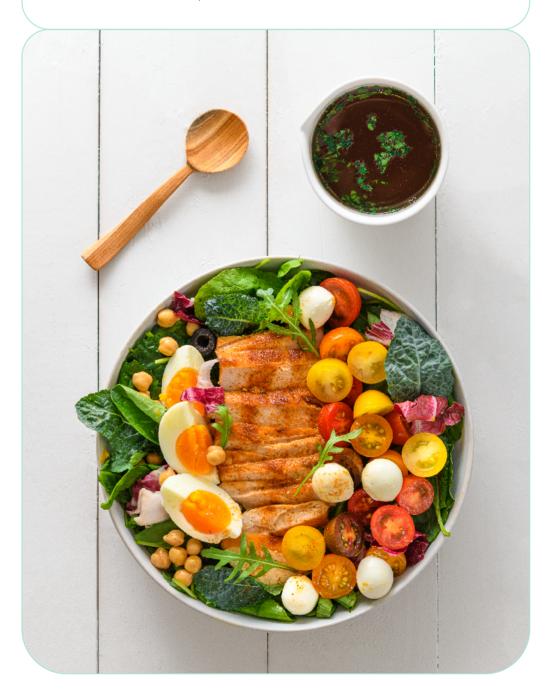
step 2. Bake bacon and chop it

step 3. Mix all ingredients of STEP 1 & 2 in the bowl and

add balsamic vinegar

step 4. Sprinkle SAVORY BIBIMBAP FLAVOR SEASONING

on Step 3



#### KICK!



SAVORY BIBIMBAP FLAVOR SEASONING

### **APPETIZER**

# Avocado Toast with Fried Egg

Ingredients Egg, Avocado, Bread

step 1. Warm up your pan with oil

step 2. Fry egg

step 3. Slice avocado

step 4. Put sliced avocado and fried egg on bread

step 5. Sprinkle SO HOT TTEOKBOKKI FLAVOR SEASONING

on Step 4



### KICK!



### APPETIZER

Baked Asparagus & Bacon

Ingredients Asparagus, Bacor

step 1. Slice off the bottom tough parts of the stalks

step 2. Roll asparagus with bacon

step 3. Warm up the pan with oil and stir-fry STEP 2 in the pan

step 4. Put STEP 3 onto the plate and sprinkle SAVORY BIBIMBAP SEASONING



### MAIN

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# Pizza, Hamburger

Ingredients Pizza, Hamburger

step 1. Sprinkle REAL KIMCHI SEASONING or SO HOT

TTEOKBOKKI FLAVOR SEASONING for your preference

on Pizza, Hamburger

step 2. Eat tasty!

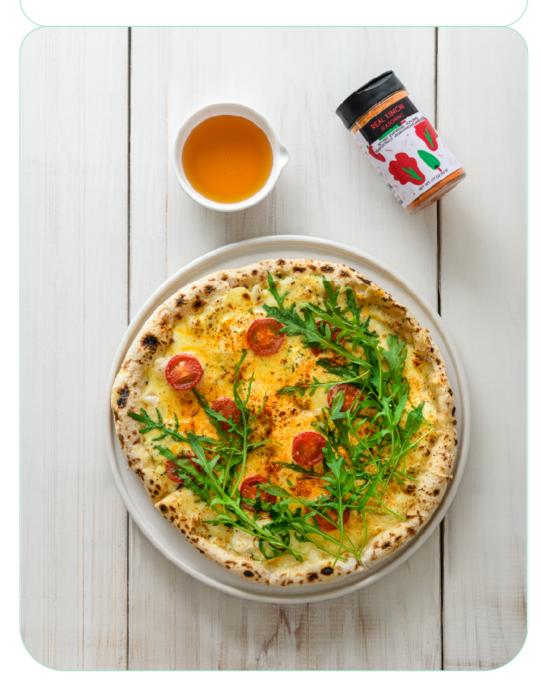
### KICK!



REAL KIMCHI SEASONING



SO HOT TTEOKBOKKI SEASONING



## Soy Sauce Fried Chicken

Ingredients Fried Chicken, SWEET BULGOGI FLAVOR SEASONING

step 1. Eat fried chicken.

step 2. When you want to crave soy sauce fried chicken, sprinkle SWEET BULGOGI FLAVOR SEASONING for your preference on fried chicken and eat tasty!



### KICK!



SWEET BULGOGI FLAVOR SEASONING

# Spanish Garlic Shrimp

Gambas al Ajillo

Ingredients 20 pieces of Shrimp, 7 cloves of garlic, Pepperoncino, Salt, Black-pepper

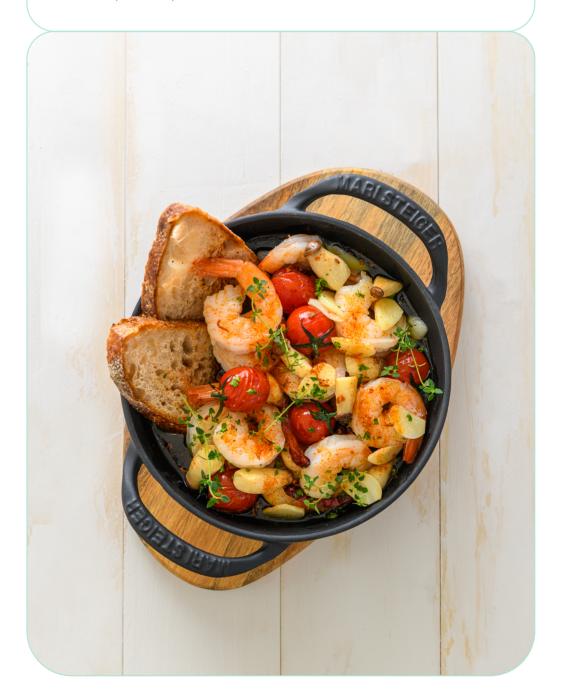
step 1. Slice 7 cloves of garlic

step 2. Put a pinch of salt & black-pepper on shrimps

step 3. Warm up the pan with plenty of oil and fry sliced garlic

step 4. Put shrimps and then put grinded pepperoncino

step 5. Sprinkle REAL KIMCHI SEASONING



#### KICK!





# Grilled Giant Tiger Prawn

Ingredients 10 pieces of giant tiger prawn, REAL KIMCHI SEASONING

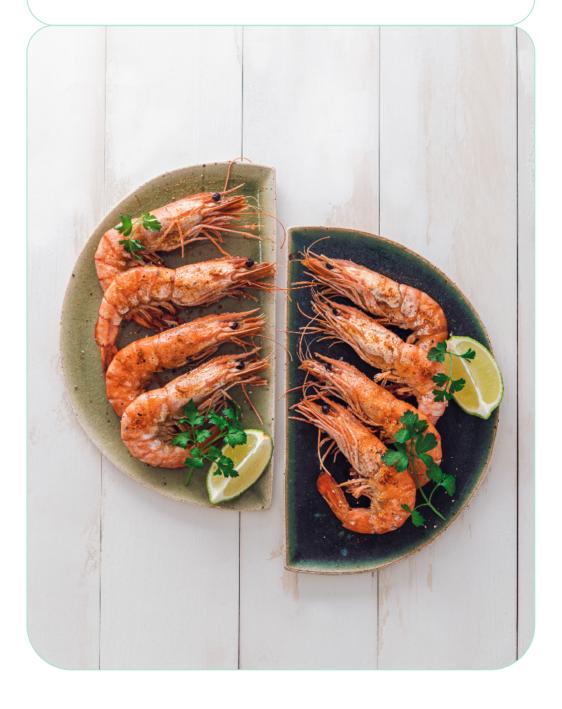
step 1. Remove water from giant tiger shrimp using paper towel

step 2. Put a pinch of salt & black-pepper on shrimps

step 3. Spread REAL KIMCHI SEASONING on a wide plate and put shrimps to coat seasoning evenly

(MORE EASY TIP! Put REAL KIMCHI SEASONING and shrimps in disposable plastic bag and shake well!)

step 4. Bake at 200 °C for 10 minutes



#### KICK!



### SNACK

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# Popcorn

Ingredients Popcorn, SO HOT TTEOKBOKKI FLAVOR SEASONING

step 1. Sprinkle SO HOT TTEOKBOKKI FLAVOR SEASONING on popcorn

step 2. Eat tasty!



### KICK!



SNACK **Potato Chips** Potato Chips Ingredients Sprinkle SWEET BULGOGI FLAVOR SEASONING step 1. on potato chips Eat tasty! step 2. KICK! SWEET BULGOGI FLAVOR SEASONING SWEET BULGOGI FLAVOR SEASONING

# Spicy Hot dog

Ingredients 3 pieces of Hot dog bread, 3 frank sausages,

12 teaspoons of chopped onion, Pickled cucumber,

Mustard, Mayonnaise, ketchup

step 1. Score sausages and grill on the pan

step 2. Cut hot dog bread in half

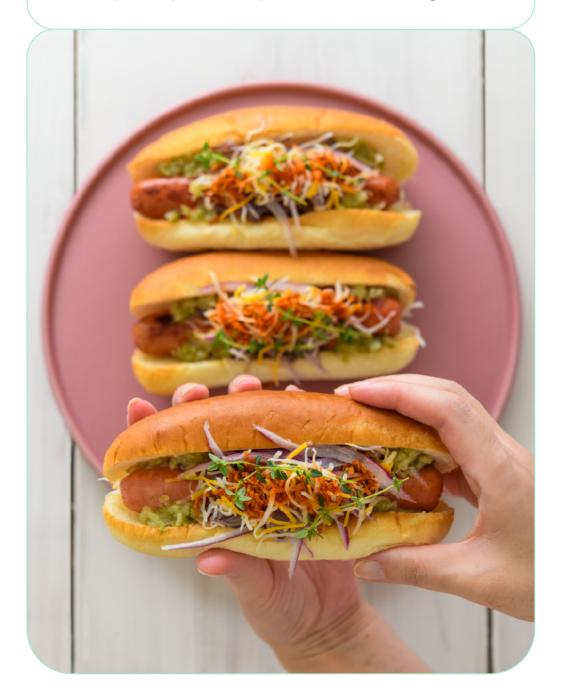
step 3. Spread mayonnaise inside bread and sprinkle enough

REAL KIMCHI SEASONING

step 4. Put chopped onion, pickles, and grilled sausage

between bread

step 5. Sprinkle ketchup and mustard over hot dog



#### KICK!



### SNACK

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# Mac & Cheese

Ingredients

½ cup of macaroni, ½ cup of water, 3 spoons of milk, a pinch of salt & black-pepper, cheddar cheese, mozzarella cheese

- step 1. Microwave macaroni with water & salt 2 minutes
- step 2. Put milk in STEP 1
- step 3. Put cheddar cheese, mozzarella cheese and black pepper in STEP 2 and microwave 1 more minute
- step 4. Sprinkle SO HOT TTEOKBOKKI FLAVOR SEASONING and enjoy mac & cheese!

### KICK!



### SNACK

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### Roasted Butter Corn

Ingredients

4 Corns, 4 teaspoons of Butter, 4 spoons of Mayonnaise, 2 spoons of Sugar, Parmesan cheese powder

step 1.

Microwave corns (1 corn 3 minutes, 4 corns 5 minutes)

step 2.

Put butter & mayonnaise & sugar in a lightly heated pan, melt it, and then cook corns until golden brown

step 3.

Put well-cooked corns on the plate and sprinkle REAL KIMCHI SEASONING & SWEET BULGOGI FLAVOR SEASONING with parmesan cheese powder

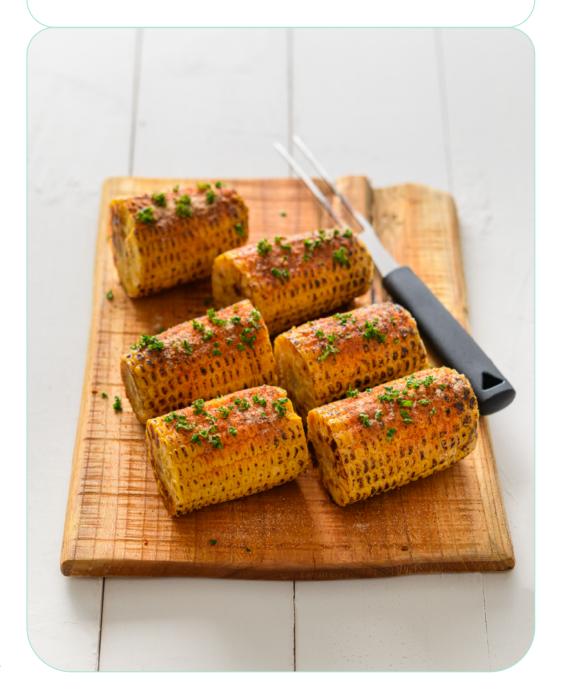
#### KICK!



REAL KIMCHI SEASONING



SWEET BULGOGI FLAVOR SEASONING



#### MORE TIPS!

# Cajun Sauce & Bulgogi Mayo Sauce

Bulgogi Mayo Sauce Mayonnaise, REAL KIMCHI SEASONING (Ratio 2:1)

Add 2 tablespoons mayonnaise and 1 tablespoon SWEET BULGOGI FLAVOR SEASONING and mix well If you want MORE sweet & salty taste, you could adjust SWEET BULGOGI FLAVOR SEASONING for your preference

Cajun Sauce Mayonnaise, SWEET BULGOGI FLAVOR SEASONING (Ratio 3:1)

Add 3 fablespoons mayonnaise and 1 fablespoon REAL KIMCHI SEASONING and mix well If you want MORE hot spicy taste, you could adjust REAL KIMCHI SEASONING for your preference

### KICK!



SWEET BULGOGI FLAVOR SEASONING





### MORE TIPS!

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## GUNGJUNG TTEOKBOKKI

Soy Sauce TTEOKBOKKI with SWEET BULGOGI FLAVOR SEASONING Ingredients Tteok(Rice cake) 200g, Fish cake 100g, 1/4 Onion, SWEET BULGOGI FLAVOR SEASONING 20g, Water 300g

step 1. Cut fish cake and slice onion

step 2. Stir-fry Onion in the pan with oil

step 3. Add water 300g and SWEET BULGOGI SEASONING 20g in the pan

step 4. Put Tteok(rice cake) and fish cake in the pan and simmer gently



### MORE TIPS!

### **TTEOKBOKKI**

with SO HOT
TTEOKBOKKI FLAVOR
SEASONING

Ingredients Tteok(Rice cake) 200g, Fish cake 100g, 1/4 Onion, SO HOT TTEOKBOKKI FLAVOR SEASONING 20g,

Water 350g

step 1. Cut fish cake and slice onion

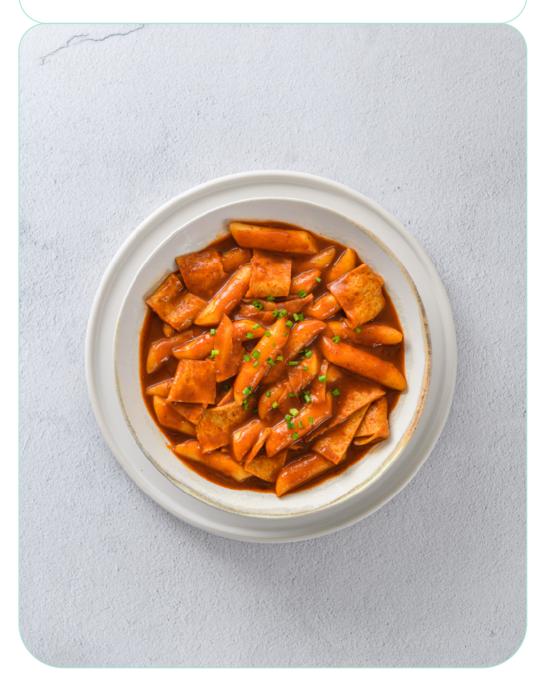
step 2. Stir-fry Onion in a pan with oil

step 3. Add water 350g and SO HOT TTEOKBOKKI FLAVOR

SEASONING 20g in the pan

step 4. Put Tteok(rice cake) and fish cake in the pan and

simmer gently



#### KICK!

