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Taste and
enjoy of
Korean
Cuisine,
we invite
of our
light so
vorines

**IC FOOD
SEASONING**
RECIPE NOTE





**Taste and
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light sa-
voriness**

● REAL KIMCHI

● SO HOT TTEOKBOKKI

● SWEET BULGOGI

● SAVORY BIBIMBAP

APPETIZER

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

MAIN

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

SNACK

- Popcorn
- Spicy Hot dog
- Roasted Butter Corn
- Potato Chips
- Mac & Cheese

MORE TIPS!

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

APPETIZER

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 !



SO HOT TTEOKBOKKI
FLAVOR SEASONING



APPETIZER

Baked Asparagus & Bacon

Ingredients

Asparagus, Bacon

- 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

KICK !



SAVORY BIBIMBAP
FLAVOR SEASONING

MAIN

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



MAIN

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



MAIN

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 !



REAL KIMCHI
SEASONING



MAIN

-
BBQ

Ingredients Pork belly, Mushrooms, Broccoli, all the vegetables for your preference

step 1. Cut all the ingredients into bite-sized pieces.

step 2. Heat up your grill plate or pan

step 3. Grill all the ingredients and turn them over when the bottoms get a little crispy

step 4. Sprinkle REAL KIMCHI SEASONING for your preference on BBQ



KICK !



SAVORY BIBIMBAP
FLAVOR SEASONING

MAIN

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 !



REAL KIMCHI
SEASONING



SNACK

Popcorn

Ingredients Popcorn, SO HOT TTEOKBOKKI FLAVOR SEASONING

step 1. Sprinkle SO HOT TTEOKBOKKI FLAVOR SEASONING on popcorn

step 2. Eat tasty!

KICK !



SO HOT TTEOKBOKKI
FLAVOR SEASONING



SNACK

Potato Chips

Ingredients Potato Chips

step 1. Sprinkle SWEET BULGOGI FLAVOR SEASONING on potato chips

step 2. Eat tasty!

KICK !



SWEET BULGOGI
FLAVOR SEASONING



SNACK

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 !



REAL KIMCHI
SEASONING



SNACK

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 !



SO HOT TTEOKBOKKI
FLAVOR SEASONING

SNACK

Roasted Butter Corn

- Ingredients4 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 tablespoons mayonnaise and 1 tablespoon 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



REAL KIMCHI
SEASONING



MORE TIPS!

**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

KICK !



SO HOT TTEOKBOKKI
FLAVOR SEASONING



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 !



SO HOT TTEOKBOKKI
FLAVOR SEASONING

