

# FROM SOYBEAN TO SAUCE, OUR QUALITY SHINES THROUGH

Discover all the delicious and unexpected ways **Lee Kum Kee Naturally Brewed Soy Sauce** can make your entire menu sparkle with umami, otherwise known as the fifth flavor.



SOY SAUCE  
APPLICATION GUIDE







# SOY SAUCE LETS YOUR MENU STAND OUT

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With **Lee Kum Kee Naturally Brewed Soy Sauce**, it's easy to add an extra layer of rich flavor to any menu part. **Quality Never Compromised** means that we are committed to producing the finest, most consistent naturally-brewed soy sauces you can find. Using a combination of traditional methods and state-of-the-art technology, we're proud to offer you the best of both worlds: a balanced, versatile ingredient that is delicious on its own, and wonderfully complex in any recipe you can dream up.

That commitment starts with the soybean, where each carefully selected harvest is fermented under natural sunlight for up to six months. After that, stringent quality control oversees every step of the process; the result is a rich, clear, perfectly crafted soy sauce that brightens everything it touches.

As you plan your menus, don't limit soy sauce to only stir fries; there's so much more it can do. From sticky glazed chicken wings to baked mac and cheese—even desserts—everything it touches adds complexity and umami flavor, without overpowering the food. And **Lee Kum Kee Naturally Brewed Soy Sauces** come packaged in a variety of sizes, to suit every need and budget.



Let these outstanding recipes inspire you to find a creative way to add soy sauce to your menu today.



**47%**

OF CONSUMERS  
LOVE OR LIKE  
BRUSSELS SPROUTS.

Datassential FLAVOR, 2021

# ROASTED BRUSSELS SPROUTS

One of the most delicious ways to enjoy Brussels sprouts. This recipe uses the oven's high heat to turn them sweet and savory at the same time. While piping hot, they're tossed in a luscious glaze made with balsamic vinegar and **Lee Kum Kee Premium Soy Sauce**, then sprinkled with fresh rosemary, dried cherries, and almonds.

Serves: 1 | Difficulty: ★★★★★ | Preparation: 10 mins | Cooking: 25 mins

## INGREDIENTS

20 each Brussels sprouts, halved  
3 Tbsp Vegetable oil  
½ cup Dried cherries  
¼ cup Shaved almonds  
1 tsp Rosemary, pulled from stem, chopped

### SEASONING:

½ tsp Salt  
½ tsp Black pepper

### SAUCE MIX:

3 Tbsp Balsamic glaze  
2 Tbsp **Lee Kum Kee Premium Soy Sauce**

*This recipe also works with the Less Sodium or Gluten Free Soy Sauce.*

## DIRECTIONS

1. Preheat oven to 425°F. In a large bowl, place the Brussels sprouts. Pour in the oil and sprinkle on the salt and black pepper. Toss to fully combine.
2. Line a baking sheet with parchment paper. Evenly spread the seasoned Brussels sprouts on the lined baking sheet and roast until the edges of the Brussels sprouts are browned, about 25 minutes.
3. While the Brussels sprouts are cooking, mix the balsamic glaze and **Lee Kum Kee Premium Soy Sauce** in the bottom of a large bowl.
4. When the Brussels sprouts have cooked, remove them from the oven and spoon them into the bowl with the soy-balsamic glaze. Toss to evenly coat.
5. Add the dried cherries, shaved almonds, and rosemary. Gently toss to distribute the ingredients. Place in a serving dish and serve.



↑135.3%

GROWTH OF POKE  
ON MENUS OVER THE  
LAST FOUR YEARS.

Datassential Menu Trends

# TUNA POKE SALAD

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Lean sushi-grade tuna gets star treatment in this delicious on-trend salad entrée. Like all poke bowls, it's loaded with flavor and texture: pickled seaweed, ginger, pea sprouts, toasted sesame seeds, and fresh salad greens. A Ginger Honey Shoyu vinaigrette, using **Lee Kum Kee Premium Soy Sauce**, **Oyster Flavored Sauce**, and **Pure Sesame Oil**, makes every ingredient dazzle.

Serves: 2 | Difficulty: ★★★★★ | Preparation: 10 mins

## INGREDIENTS

8 oz	Raw tuna, diced
8 oz	Salad leaves
4 oz	Cucumber, thinly sliced
4 oz	Cherry tomatoes
4 oz	Pea sprouts
6 oz	Pickled seaweed
4 oz	Carrots, shredded
2 Tbsp	Green onion, chopped
2 tsp	Toasted sesame seeds

### GINGER HONEY SHOYU:

3 Tbsp	<b>Lee Kum Kee Premium Soy Sauce</b>
3 Tbsp	<b>Lee Kum Kee Panda Brand Oyster Flavored Sauce</b>
1 Tbsp	<b>Lee Kum Kee Pure Sesame Oil</b>
½ tsp	Minced ginger
3 Tbsp	Mirin (sweet rice wine)
2 tsp	Honey
2 Tbsp	Water

*This recipe also works with the Less Sodium or Gluten Free Soy Sauce.*

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## DIRECTIONS

1. Combine all ingredients for Ginger Honey Shoyu. Set aside.
2. Mix tuna with green onions, sesame seeds, and 4 Tbsp of Ginger Honey Shoyu mixture.
3. Place salad leaves and all vegetables on a plate, then lay tuna mixture on top. Drizzle salad with Ginger Honey Shoyu. Ready to serve.



**NOTED AS ONE OF THE TOP WING SAUCE FLAVORS, SRIRACHA HAS INCREASED OVER 45% ACROSS MENUS OVER THE LAST FOUR YEARS.**

Datassential Menu Trends



# SRIRACHA MAYO WINGS

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**Lee Kum Kee Premium Soy Sauce** is the ideal marinade for these mouth-watering chicken wings. Once they're fried to crispy perfection, they're quickly tossed in a spicy-sticky-sweet wing sauce made with **Lee Kum Kee Sriracha Mayo** and **Thai Sweet Chili**. Once you taste one, it will be hard to stop.

Serves: 6 | Difficulty: ★★★★★ | Preparation: 35 mins | Cooking: 15 mins

## INGREDIENTS

2 lb	Chicken wings
½ cup	Flour
¼ cup	Cornstarch
1 Tbsp	Baking powder
3 Tbsp	Cooking oil
¼ cup	Water

### MARINADE:

6 Tbsp	<b>Lee Kum Kee Premium Soy Sauce</b>
2 Tbsp	Sugar
1 tsp	White pepper

### SEASONING SAUCE:

½ cup	<b>Lee Kum Kee Sriracha Mayo</b>
½ cup	<b>Lee Kum Kee Thai Sweet Chili</b>
½ tsp	Black pepper

*This recipe also works with the Less Sodium Soy Sauce.*

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## DIRECTIONS

1. Mix Seasoning Sauce ingredients. Set aside.
2. Marinate chicken wings 30 minutes.
3. Combine flour, cornstarch, baking powder, cooking oil, and water. Add chicken wings and stir well to mix. Deep-fry wings until fully cooked.
4. Combine Seasoning Sauce with wings and stir well. Ready to serve.



**PROTEIN  
SWAP**

Replace the ground beef with plant-based crumbles to make a hearty vegetarian meal.

**BROADER TASTES ARE CHANGING THE DEFINITION OF COMFORT FOOD: GEN Z IS THE MOST RACIALLY AND ETHNICALLY DIVERSE GENERATION YET (48% ARE NONWHITE), TIPPING THE NOTION OF COMFORT FOOD TO BE MORE GLOBALIZED.**

# FRIED CHILI GARLIC MAC & CHEESE

This fusion-inspired take on a comfort-food classic takes it several notches up with big, spicy, complex flavor, thanks to **Lee Kum Kee Premium Soy Sauce** and **Chiu Chow Chili Oil**. Two easy-to-make sauces—one meat, the other cheese—balance out the heat, while a zesty panko bread crumb topping bakes up to crispy, crunchy perfection.

Serves: 8 | Difficulty: ★★★★★ | Preparation: 10 mins | Cooking: 60 mins

## INGREDIENTS

1 tsp Extra-virgin olive oil, to grease baking dish  
1 (1 lb) Elbow macaroni noodles, cooked according to package instructions

### FOR THE SAUCE MIX:

#### Meat Sauce:

½ lb Ground beef  
1 Tbsp Extra-virgin olive oil  
½ cup Yellow onions, chopped  
1 Tbsp Garlic, minced  
¼ cup **Lee Kum Kee Premium Soy Sauce**  
¼ cup **Lee Kum Kee Chiu Chow Chili Oil**  
1 (32 oz) can Tomato sauce

#### Cheese Sauce:

6 Tbsp Butter, unsalted  
½ cup All-purpose flour  
3 cups Whole milk  
1 cup Heavy whipping cream  
4 cups Sharp cheddar cheese, shredded  
2 cups Gruyère cheese, shredded

### PANKO TOPPING:

½ cup Panko crumbs  
½ cup **Lee Kum Kee Chiu Chow Chili Oil**  
½ cup Parmesan cheese, shredded  
½ tsp Parsley, roughly chopped

*This recipe also works with the Less Sodium Soy Sauce.*

## DIRECTIONS

1. Preheat oven to 350°F. Lightly grease a large 4-quart baking dish, set aside.
2. To make meat sauce: Using a large skillet and over medium high heat, sauté beef in olive oil until brown and fragrant, about 4 minutes. Add onions and garlic and cook until onions become translucent, or about 4 minutes. Add **Lee Kum Kee Premium Soy Sauce** and **Chiu Chow Chili Oil** and mix for about 2 minutes. Add tomato sauce and bring to a boil. Lower heat to a simmer and cook for 15 minutes, stirring occasionally.
3. To make cheese sauce: While meat sauce is cooking, prepare the cheese sauce. Using a large pot over medium high heat, melt butter and add flour. Mix until roux turns deep brown, about 2 minutes. Add whole milk and heavy whipping cream and mix well using a wire whisk, ensuring all flour clumps dissolve, or mix for about 5 minutes. Gradually add shredded cheese, ensuring they are melted before adding more. Remove from heat once all cheese in the sauce is melted, about 8 minutes.
4. To make crispy panko topping: Using a large skillet, toast panko bread crumbs over medium high heat until they become dark brown, about 3 minutes. Remove from heat and add **Lee Kum Kee Chiu Chow Chili Oil** and mix until crumbs are evenly coated, about 2 minutes. Add shredded Parmesan cheese and parsley. Set aside until ready to use.
5. To assemble: Add cooked elbow macaroni noodles to the meat sauce and mix well. Add half the cheese sauce and continue mixing. Transfer to greased baking dish and pour the remaining cheese sauce over the meat and macaroni mixture. Bake in preheated oven for 25 minutes. Remove from oven and sprinkle crispy panko topping and bake for another 5 minutes. Serve immediately.



**51%**

OF CONSUMERS LOVE RICE  
BOWLS, MOST POPULAR AMONG  
MILLENNIALS AND GEN Z.

Datassential MenuTrends

# VEGETARIAN FRIED RICE

This easy, versatile meal is one of the most delicious ways to transform a handful of ingredients, **Lee Kum Kee Premium Soy Sauce**, and **Premium Dark Soy Sauce** into a plant-forward feast. Feel free to get creative with other vegetables, such as carrots, peppers, or broccoli; the tantalizing, umami-rich sauce will pull it all together beautifully. *Tip: Leftover rice works better for this recipe, because it has a lower moisture content.*

Serves: 4 | Difficulty: ★★★★★ | Preparation: 5 mins | Cooking: 10 mins

## INGREDIENTS

4 Tbsp      Cooking oil  
¼ cup      Celery, shredded  
½ cup      Green peas  
3 each      Eggs, beaten  
3 bowls     Cooked white rice

### SEASONING:

2 Tbsp      **Lee Kum Kee Pure Sesame Oil**

### SAUCE MIX:

¼ cup      **Lee Kum Kee Premium Soy Sauce**  
1 Tbsp     **Lee Kum Kee Vegetarian Stir-Fry Sauce**  
2 tsp      **Lee Kum Kee Mushroom Bouillon Powder**  
1 Tbsp     **Lee Kum Kee Premium Dark Soy Sauce**  
As needed White pepper  
1 Tbsp     Sugar

*This recipe also works with the Less Sodium or Gluten Free Soy Sauce.*

## DIRECTIONS

1. Combine all ingredients under Sauce Mix, set aside.
2. Heat up cooking oil in a wok. Stir-fry shredded celery and green peas, then add beaten eggs to cook until 70% done, and finally add cooked white rice. Stir-fry until cooked through.
3. Stir in mixed Sauce Mix and **Lee Kum Kee Pure Sesame Oil**, mix well, serve.



**65%**

**OF GEN Z'ERS  
WANT A MORE  
PLANT-FORWARD DIET.**

"Gen Z to drive produce growth," *Produce Blue Book*, June 29, 2020

# PLANT-BASED STIR FRY

A medley of tender snap peas, crunchy water chestnuts, peppers, and your favorite plant-based protein sizzles up in minutes, thanks to a simple stir-fry sauce made with a few of Lee Kum Kee's most popular products. An extra drizzle of **Pure Sesame Oil** and a sprinkle of sesame seeds just before serving adds rich, nutty flavor and texture.

Serves: 1 | Difficulty: ★★☆☆☆ | Preparation: 10 mins | Cooking: 10 mins

## INGREDIENTS

2 Tbsp	Canola oil
2 cups	Plant-based chicken
1 each	Red bell pepper, seeded and sliced
1 each	Small sweet onion, peeled and sliced
1 cup	Sugar snap peas, cleaned
1 (8 oz) can	Sliced water chestnuts, drained
3 each	Cooked white rice
For garnish	Sesame seeds
To drizzle	<b>Lee Kum Kee Pure Sesame Oil</b>

### SAUCE MIX:

5 Tbsp	<b>Lee Kum Kee Hoisin Sauce</b>
1 Tbsp	<b>Lee Kum Kee Premium Soy Sauce</b>
1 tsp	<b>Lee Kum Kee Pure Sesame Oil</b>
1 tsp	Garlic, minced
2 Tbsp	Water

*This recipe also works with the Less Sodium or Gluten Free Soy Sauce.*

## DIRECTIONS

1. In a small bowl, mix **Lee Kum Kee Hoisin Sauce, Premium Soy Sauce, Pure Sesame Oil**, garlic, and water. Whisk until combined and set aside.
2. In a large skillet or wok, heat the canola oil over high heat. When the oil just begins to smoke, add in the plant-based chicken and stir-fry until lightly brown.
3. Add the red bell pepper, onion, sugar snap peas, and water chestnuts. Continue cooking while constantly stirring.
4. When the vegetables are cooked to your liking, add the sauce mixture. Stir vigorously until the vegetables are coated and the sauce has thickened, about 15 seconds.
5. Remove from heat. To serve, spoon stir fry over white rice and garnish with sesame seeds and drizzle with additional **Lee Kum Kee Pure Sesame Oil**.

# SOY SAUCE PORTFOLIO

Made with only the finest non-GM soybeans, Lee Kum Kee soy sauces are brewed under sunlight for up to six months. The result is a flavorful, umami-rich product that's delicious on its own or incorporated into just about any dish you can dream up. Use our soy sauces to transform sauces, marinades, dressings, and more.

		Manufacturer Code	Pack/Size	Attributes
	<b>PREMIUM SOY SAUCE</b> No Preservatives Added	1300170509 1300170530 1300170510	6 x ½ gal Plastic Pail 6 x 5.1 fl oz Glass Bottle 2 x (250 x 0.25 oz) Sachet	
	<b>LESS SODIUM SOY SAUCE</b>	18002Z0015 13002Z0153 13002Z0151 13002Z0160	1 x 5 gal Plastic Pail 6 x ½ gal Plastic Pail 6 x 5.1 fl oz Glass Bottle 2 x (250 x 0.25 oz) Sachet	
	<b>GLUTEN FREE SOY SAUCE</b> No Preservatives Added	1300170534 1300170533 1300170536 1300170540	1 x 5 gal Plastic Pail 6 x ½ gal Plastic Jug 12 x 5.1 oz Glass Bottle 250 x 2 x 0.25 oz Sachet	 

 Gluten-Free  Vegan

Claim your [free sample](#) of Lee Kum Kee Soy Sauce today, and your next recipe will shine with quality.

