

# new Kogi sticky spicy wing sauce with gochujang

Ten years ago, Chef Roy Choi and his team created a nationwide gourmet food truck movement with Kogi. Serving up flavors people had never tasted. Now he wants to share them with you.

Kogi L.A. Street Sauces put a new spin on customer favorites. Take New Kogi Sticky Spicy Wing Sauce with gochujang. Roy's new wing sauce is really taking off. Because there's nothing else like it. It's the perfect combination of everything the mouth wants. Hot pepper notes from authentic Korean gochujang and gochugaru. And a nice balance of fruity, citrusy, garlicky wonderfulness.

## Restaurant issues today

- Traffic is down
- Customer palates have changed
- Demand for unique flavors – and lots of them
- Growth only coming from “new news”
- Labor shortage affecting food prep

## Kogi to the rescue

- Traffic-generating, new-to-the-world L.A. Street Sauces
- Unique flavors fueled the gourmet food truck movement
- Customers are obsessed, line up for hours to get a taste
- Ready-made, not labor intensive



## Sticky Spicy Pulled Pork and Spinach Sandwich

- 2 cups spinach leaves
- 1 tbsp olive oil
- 1/8 tsp red pepper flakes
- 1 tsp chopped garlic
- Kosher Salt
- 1 each Potato roll
- 2 oz Kogi Sticky Spicy Wing Sauce
- 4 oz pulled pork, warm
- 1 oz sharp provolone
- 2 cups spinach, cooked
- 3 slices garlic pickles

To cook spinach, heat olive oil in pan, add spinach and sauté. Season with garlic, red pepper flakes and salt. Remove and set aside. Cut roll in half and drizzle both sides with sticky Spicy Wing Sauce. Top with pulled pork, provolone, spinach and sliced pickles. Cut and serve.

code	product	pack/size	UPC	gross weight	refrig	gluten free	kosher
KG3448HG	Kogi Sticky Spicy Wing Sauce	F-style 4/65 fl oz	10041335369575	22.242	no	no	yes

For more information and how to order, visit [kogisauce.com](http://kogisauce.com)