



Winner
JUNE

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Moosone, ON



D'Italiano™
Crustini Buns

PRODUCT OF THE *Month*

A whole lot of burger needs a whole lot of bun. D'Italiano™ Crustini white hamburger buns are up to the task, delivering the soft texture and incredible taste you crave, with a delicious cornmeal topping.

* Winning recipe has been adapted for ease of replication and to highlight Wonderbrands™ products.



FILIPINO-KOREAN SHORT RIB SANDWICH

INGREDIENTS

4 D'Italiano™ Original Crustini Buns

2 eggs
2 tbsp melted butter
1 garlic clove, finely grated
1 tbsp honey
1 tsp dried parsley
1 tbsp vegetable oil

Meat Mixture:

1 ½ pound short ribs
Salt & pepper to taste

1 tbsp oyster sauce
2 tbsp hoisin sauce
2 tbsp banana ketchup
(or regular ketchup)
1 tsp gochujang (Korean hot pepper sauce), or more to taste

Toppings (optional):

1 onion, finely chopped
1 cup lettuce, finely chopped
½ cup shredded cheese
¼ cup sesame seeds

METHOD

Prep Time: 30 minutes | Cook Time: 30 minutes | Total Time: 60 minutes

1. In a large bowl, mix the ingredients of the meat mixture. Use your hands to massage the meat with the seasoning.
2. Using tongs, transfer meat to the air fryer. Cook for 10 minutes at 300 °F. Flip the meat and cook an additional 10-15 minutes or until the meat is soft. Transfer to a large plate and let cool.
3. When cool enough to touch, use a fork to shred the meat off the bone.
4. Meanwhile, make the garlic French toast buns: In a medium bowl, mix together all the ingredients except the buns and vegetable oil.
5. Heat large frying pan with vegetable oil over medium heat. Dip both side of an open bun into the garlic-egg mixture. Place halves into the pan, cut sides up. Cook 2 to 3 minutes until golden brown. Flip to the other side and cook another 2 to 3 minutes until golden brown. Transfer to a plate. Repeat with the remaining buns.