



Ryan Kukuruzovic
Corporate Chef

WIXON

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Recipe: Sizzling Szechuan Sticky Ribs with Candied Ginger & Green Onion Fried Rice

Chef Bio:

The science and allure of food struck Ryan at an early age; while his older brothers played outside, he was enthralled by what his mom, aunts or grandmother were creating in the kitchen. A curious cook was born.

He began his professional journey from the bottom up—washing dishes, prepping ingredients, and learning the basics at a catering company in the south suburbs of Chicago. After graduating high school (and already well experienced within foodservice), Ryan attended culinary school at the *Illinois Institute of Art*, Chicago, to obtain classic French training. While enrolled at AI, Ryan also began working for one of the most recognized chefs in the industry, Charlie Trotter. The quality and value of that experience was inspirational at a crucial time in Ryan’s education and formative in Ryan’s development as a chef. Midway through culinary school, Ryan was given the opportunity to work at a prestigious country club in Lake Forest, IL, where his interest in food production on a large scale was seeded.

Following his graduation from AI, Ryan discovered the *Research Chefs Association* and was immediately fascinated by what they had to offer: the opportunity to network with culinary professionals and food scientists and further his knowledge of food manufacturing and R&D. This was another foundational moment that continues to inform Ryan’s interest in the industry. The experience inspired Ryan to pursue his food science degree and, ultimately, to take the next logical step into the world of research and development within food manufacturing.

Ryan worked as corporate R&D chef for a pizza manufacturer and renowned flavor manufacturer, but found his quickly diversifying interests and creativity flourished more readily as a consultant. After a few years working in manufacturing and developing his professional and persona networks, Ryan formed his own R&D Chef consulting service, building custom flavors and processes to meet the challenging demands of his clients. His work as a specialist consultant eventually brought him into contact with Wixon Inc, where his culinary wanderlust finally settled, and where he continues to enjoy doing the work he loves, that began all those years ago watching his mom make magic in the kitchen.

Ryan is a proud father and music lover, with a penchant for philosophy and good conversation. He believes that a warm smile and a positive attitude are the best garnishes to a life lived in devoted service to his family and the industry he loves.



Sizzling Szechuan Sticky Ribs

- **1-2 lbs. of Pork Shoulder, boneless – cross cut against the grain into 1.5-2 inch steaks**
 - **3-4 Tbsp of Sizzling Szechuan Seasoning**
 - **6-8 Tbsp of Orange Marmalade**
1. Mix seasoning and sauces together into paste/slurry and generously apply to pork blade steaks.
 2. Place seasoned pork into 1 gallon zip lock bags and into fridge to marinate overnight or at least 8 hours.
 3. Place pork into crock pot on medium (~ 140-160 degrees) setting for 8-10 hours allowing to cook.
 4. Once pork is cooked, gently remove from crock pot and place pork on to sheet pan with screen insert and allow meat to drain.
 5. At this point, preheat your oven broiler or ideally your grill to medium heat.
 6. Strain the juices from crock pot into a sauce pot and place on stove on low-medium heat and reduce juices to a viscous sauce.
 7. Once sauce has reduced and concentrated – taste and adjust with salt, pepper, apple cider vinegar and sugar until flavor of sauce is well balanced. Set aside and reserve for basting the pork while on the grill or under the broiler.
 8. Generously baste pork with sauce using a pastry brush and place on your preheated grill, the goal here is to caramelize that basted sauce on the pork at least 4-6 times. Baste sauce on pork every 5 minutes.
 9. Once beautifully caramelized, remove the pork from grill and place on serving platter – garnish with fresh cut scallions (greens only) or fresh cut chives. Goes great with candied ginger and green onion fried rice.
 10. Serve Immediately and ENJOY!



Sizzling Szechuan Style Seasoning

- 1 ¼ teaspoon – Sesame Oil
- 4 ½ Tablespoon – granulated, salt
- 4 ½ Tablespoon – granulated, sugar
- 1 ¼ teaspoon – ground, cinnamon
- ½ teaspoon – paprika
- ½ teaspoon – ground, fennel
- 2 ¼ teaspoon – ground, red pepper
- 1 ½ teaspoon – ground, Szechuan peppercorns
- 3 teaspoon – ground, ginger
- 1 teaspoon – ground, mace
- 1 teaspoon – ground, nutmeg
- 1 Tablespoon – powder, onion
- 1 Tablespoon + 2 teaspoon – powder, garlic
- 1 teaspoon – ground, cardamom
- 2 Tablespoon – whole, white sesame seed
- 2 Tablespoon – whole, black sesame seed
- 1 Tablespoon + 2 teaspoon – crushed, chili pepper
- 2 ¼ teaspoon – chopped dry, chives

PROCEDURE

Blend salt and sugar together – once blended add sesame oil and mix into salt and sugar until completely dispersed. Add remaining ingredients and blend thoroughly.



Candied Ginger & Green Onion Fried Rice

- 3 cups cooked, day old white rice.
- 2 tablespoons sesame oil
- 1 cup yellow onion, cut into ½ inch dice.
- ½ cup candied ginger, cut into ¼ inch dice.
- 2-3 tablespoons soy sauce
- 2 teaspoons Aleppo chili, dried crushed
- 4 tablespoons green onions, chopped.
- Salt and pepper to taste

INSTRUCTIONS

Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and cook until tender.

Add the candied ginger to the onions over medium heat to lightly caramelize the candied ginger; about 3-4 minutes.

Add the rice to the onion and candied ginger mixture then pour the soy sauce on top. Stir and fry the rice, onion, and candied ginger mixture until heated through. Add chopped green onions and Aleppo chili and mix well.

Serve immediately with additional sprinkle of chopped green onion for garnish.

RECIPE NOTES

Cold, day old rice works best for fried rice preparation and prevents the rice from becoming pasty or clumping together. If you start with “just-cooked” rice, your fried rice will turn out soggy, without those distinct chewy grains that a great fried rice should have. Instead, cook the rice at least a day in advanced and refrigerate. This ensures the rice grains dry out enough to give your fried rice a great texture.

