



Better Taste, Better Meal Moments

A Canadian Holiday Cookbook



Better taste. Better meal moments.

From 1888 to your holiday table

It all began in 1888, when a small teahouse in Nanshui, Guangdong, created what would become Lee Kum Kee's first oyster sauce. What started with a simple discovery grew into a global journey rooted in authentic Chinese culinary heritage.

1888



For more than a century, Lee Kum Kee has combined expert craftsmanship, continuous innovation and a deep respect for culinary tradition to bring rich, authentic Asian flavours to kitchens around the world.

Today, those flavours have a place at every kind of table—including the Canadian holiday table.

A holiday table, with more flavour

This collection brings together beloved Canadian holiday favourites with the bold, balanced flavours of Lee Kum Kee. From starters made for sharing to comforting mains and sweet holiday treats, each recipe is designed to bring people together and make every gathering a little more memorable.

*Because great food is more than what's on the plate.
It's the moments we create around it.*

CONTENTS

01 Starters

Honey Sriracha Baked Brie	04
Meaty Stuffed Mushrooms	05
Spicy Crab Cakes	06
Sausage Rolls with Hoisin Mustard Dip	07

02 Mains

Québécois-Style Tourtière	08
Soy Sauce Glazed Turkey	09
Sweet & Spicy Glazed Ham	10
Boxing Day Leftover Fried Rice	11

03 Sidekicks

Spicy Brussels Sprouts with Bacon	12
Leek, Potato & Bacon Gratin	13
Sweet & Spicy Butter Tarts	14
Hoisin Pumpkin Pie	15



Honey Sriracha Baked Brie

Creamy baked Brie is the ultimate crowd-pleasing appetizer, made even better with a drizzle of **Lee Kum Kee Honey Sriracha** for the perfect balance of sweet heat. Finished with fresh thyme and served alongside toasted baguette slices, it's an effortless dish that's elegant enough for entertaining and easy enough for any occasion.



Prep Time:
5 minutes



Cook Time:
15 minutes



Total Time:
20 minutes



Servings:
6

INGREDIENTS

- 1 (8-ounce) wheel Brie cheese

To garnish:

- Fresh thyme sprigs
- **Lee Kum Kee Honey Sriracha**, for drizzling
- Crushed red pepper flakes, to taste
- Flaky sea salt, to taste
- Freshly cracked black pepper, to taste
- Toasted baguette slices or crackers, for serving

DIRECTIONS

1. Preheat the oven to 350°F. Place the Brie in a small oven-safe baking dish or ramekin and lightly score the top of the rind in a crosshatch pattern.
2. Bake for 12-15 minutes, or until the Brie is soft and melty in the center.
3. Remove from the oven and generously drizzle with Lee Kum Kee Honey Sriracha.
4. Garnish with fresh thyme sprigs, crushed red pepper flakes, flaky sea salt, and freshly cracked black pepper.
5. Serve immediately with toasted baguette slices or crackers for dipping.



Pro Chef Tip:

Bake the Brie just until it feels soft to the touch—overbaking can cause the cheese to lose its creamy texture before serving.



Meaty Stuffed Mushrooms

These savory stuffed mushrooms are packed with a flavorful ground beef filling enriched with **Lee Kum Kee Panda Brand Oyster Flavored Sauce** for deep umami in every bite. Topped with crispy golden breadcrumbs and baked until perfectly tender, they're an irresistible appetizer for holidays, game days, or dinner parties.



Prep Time:
20 minutes



Cook Time:
25 minutes



Total Time:
45 minutes



Servings:
6

INGREDIENTS

- 20 large cremini mushrooms, stems removed and finely chopped
- 1 tablespoon olive oil
- 1 pound lean ground beef
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- 2 tablespoons **Lee Kum Kee Panda Brand Oyster Flavored Sauce**
- ¼ cup panko breadcrumbs, toasted
- ¼ cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley, plus more for garnish
- ¼ teaspoon freshly ground black pepper

DIRECTIONS

1. Preheat the oven to 375°F. Remove the mushroom stems, finely chop them, and arrange the mushroom caps on a parchment-lined baking sheet.
2. Heat the olive oil in a skillet over medium-high heat. Cook the ground beef until browned, then stir in the chopped mushroom stems and **Lee Kum Kee Minced Garlic**. Cook for 3-4 minutes before stirring in the **Lee Kum Kee Panda Brand Oyster Flavored Sauce**.
3. In a bowl, combine the toasted panko, Parmesan, parsley, and black pepper until well combined.
4. Spoon the filling into each mushroom cap, gently pressing it down, top with the crispy panko topping, then bake for 20-25 minutes until the mushrooms are tender and the tops are golden brown.
5. Garnish with additional chopped parsley and serve warm.



Pro Chef Tip: Let the filling cool for a few minutes before stuffing the mushrooms—it holds together better and makes it easier to pack each mushroom generously.

Spicy Crab Cakes

Golden and crispy on the outside with a tender, flaky center, these spicy crab cakes are packed with sweet lump crab meat and finished with a dollop of creamy **Lee Kum Kee Sriracha Mayo**. They're an easy yet impressive appetizer or light meal, especially when served with a fresh green salad or lemon wedges.



Prep Time:
20 minutes



Cook Time:
10 minutes



Total Time:
30 minutes



Servings:
4



INGREDIENTS

- 1 pound lump, dungeness, rock or snow crab meat, picked over for shells
- 1 large egg, lightly beaten
- ¼ cup **Lee Kum Kee Sriracha Mayo**, plus more for serving
- 1 tablespoon Dijon mustard
- 1 teaspoon **Lee Kum Kee Minced Garlic**
- 1 teaspoon Worcestershire sauce
- 1 teaspoon seafood seasoning
- ½ teaspoon paprika
- 1 cup panko breadcrumbs, divided
- 2 tablespoons chopped fresh parsley, plus more for garnish
- 2 tablespoons vegetable oil
- Lemon wedges and arugula side salad, for serving

DIRECTIONS

1. In a large bowl, combine the egg, **Lee Kum Kee Sriracha Mayo**, Dijon mustard, **Lee Kum Kee Minced Garlic**, Worcestershire sauce, Old Bay, paprika, ½ cup of the panko, and parsley. Gently fold in the crab meat until just combined.
2. Divide the mixture into 8 equal portions and form into patties. Coat each crab cake with the remaining panko, gently pressing to adhere.
3. Heat the vegetable oil in a large skillet over medium heat. Cook the crab cakes for 4-5 minutes per side, or until deeply golden brown and heated through.
4. Transfer to a serving platter and top each crab cake with a dollop of **Lee Kum Kee Sriracha Mayo**.
5. Garnish with chopped parsley and serve immediately with lemon wedges and a simple arugula salad.



Pro Chef Tip: Chill the crab cakes for 20-30 minutes before cooking to help them hold their shape and develop an extra crispy crust.



Sausage Rolls with Hoisin Mustard Dip

Flaky, golden puff pastry wrapped around a savory sausage filling makes these homemade sausage rolls an irresistible appetizer or party snack. Served with a sweet, tangy Hoisin Mustard Dip featuring **Lee Kum Kee Hoisin Sauce**, they're guaranteed to disappear fast.



Prep Time:
20 minutes



Cook Time:
25 minutes



Total Time:
45 minutes



Servings:
8

INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 1 pound ground pork sausage
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- 1 teaspoon **Lee Kum Kee Minced Ginger**
- 2 green onions, finely chopped
- 1 tablespoon chopped fresh parsley
- 1 teaspoon fresh thyme leaves
- 1 egg, beaten (for egg wash)
- 1 teaspoon sesame seeds

For the Hoisin Mustard Dip

- 3 tablespoons **Lee Kum Kee Hoisin Sauce**
- 2 tablespoons Dijon mustard
- 1 tablespoon mayonnaise

DIRECTIONS

1. Preheat the oven to 400°F and line a baking sheet with parchment paper. In a bowl, combine the sausage, **Lee Kum Kee Minced Garlic**, green onions, parsley, and thyme until evenly mixed.
2. Roll the puff pastry into a rectangle and cut it lengthwise into two strips. Divide the sausage mixture evenly between the strips, shaping it into logs down the center.
3. Fold the pastry over the filling, seal the edges, then cut each log into 4 equal pieces. Arrange seam-side down on the prepared baking sheet, brush with the beaten egg, and sprinkle with sesame seeds.
4. Bake for 22-25 minutes, or until the pastry is deeply golden and the sausage is cooked through. Meanwhile, whisk together the Lee Kum Kee Hoisin Sauce, Dijon mustard, and mayonnaise until smooth.
5. Serve the sausage rolls warm with the Hoisin Mustard Dip on the side.



Pro Chef Tip: Chill the assembled sausage rolls for 10-15 minutes before baking to help the puff pastry stay extra flaky and hold its shape in the oven.

Québécois- Style Tourtière

This French-Canadian classic features a rich, savory meat filling baked inside a buttery, flaky pie crust. Enhanced with **Lee Kum Kee Panda Brand Oyster Flavored Sauce** for extra depth and umami, this comforting tourtière is perfect for holiday gatherings, family dinners, or anytime you're craving a hearty slice of tradition.



Prep Time:
30 minutes



Cook Time:
1 hour



Total Time:
1 hour 30 minutes



Servings:
8



INGREDIENTS

- 2 tablespoons butter
- 1 small onion, finely diced
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- 1 medium Yukon Gold potato, peeled and cut into 1/4-inch dice
- 1 pound ground pork
- 1/2 pound lean ground beef
- 2 tablespoons **Lee Kum Kee Panda Brand Oyster Flavored Sauce**
- 3/4 cup beef broth
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon freshly ground black pepper
- 2 refrigerated pie crusts
- 1 egg, beaten

DIRECTIONS

1. Preheat the oven to 400°F. Melt the butter in a large skillet over medium heat. Cook the onion until softened, then stir in the Lee Kum Kee Minced Garlic for 1 minute.
2. Add the ground pork, ground beef, and diced potato. Cook until the meat is browned, breaking it up with a spoon. Stir in the Lee Kum Kee Panda Brand Oyster Flavored Sauce, beef broth, thyme, sage, cinnamon, cloves, and black pepper. Simmer for 12-15 minutes, stirring occasionally, until the potatoes are tender and most of the liquid has evaporated. Let the filling cool slightly.
3. Fit one pie crust into a 9-inch pie dish and spoon in the meat filling, spreading it into an even layer. Top with the second pie crust, trim and crimp the edges, cut a small vent in the center, and brush with the beaten egg.
4. Bake for 45-50 minutes, or until the crust is deep golden brown. If needed, loosely tent the edges with foil during the last 15 minutes to prevent over-browning.
5. Let the tourtière rest for at least 15 minutes before slicing and serving.



Pro Chef Tip: Cooling the filling before assembling the pie helps keep the bottom crust flaky and prevents it from becoming soggy.

Soy Sauce Glazed Turkey

This beautifully roasted turkey is brushed with a rich glaze made from Lee Kum Kee Premium Soy Sauce and Lee Kum Kee Premium Dark Soy Sauce, creating a deeply savory flavor and a gorgeous mahogany finish. Perfect for holiday gatherings, this showstopping centerpiece delivers juicy meat, crispy skin, and incredible flavor in every slice.



Prep Time:
20 minutes



Cook Time:
3 hours 30 minutes



Total Time:
3 hours 50 minutes



Servings:
10-12



INGREDIENTS

- 1 (12-14 pound) whole turkey, thawed and patted dry
- 4 tablespoons unsalted butter, softened
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh rosemary
- 1 teaspoon freshly ground black pepper
- 2 tablespoons **Lee Kum Kee Premium Soy Sauce**
- 1 tablespoon **Lee Kum Kee Premium Dark Soy Sauce**
- 2 tablespoons honey
- 1 tablespoon melted butter

DIRECTIONS

1. Preheat the oven to 325°F. In a small bowl, combine the softened butter, **Lee Kum Kee Minced Garlic**, thyme, rosemary, and black pepper. Gently loosen the turkey skin and spread the herb butter underneath and over the outside of the turkey.
2. Place the turkey on a rack in a roasting pan and roast according to its weight, about 13-15 minutes per pound, until the internal temperature reaches 165°F in the thickest part of the thigh.
3. During the last 45 minutes of roasting, whisk together the **Lee Kum Kee Premium Soy Sauce**, **Lee Kum Kee Premium Dark Soy Sauce**, honey, and melted butter. Brush the glaze over the turkey every 15 minutes until the skin is glossy and deeply caramelized.
4. Remove the turkey from the oven and loosely tent with foil. Let it rest for 20-30 minutes before carving.
5. Transfer to a serving platter and garnish with fresh herbs and serve with roasted vegetables, if desired.



Pro Chef Tip: Brushing the glaze on during the final stage of roasting allows the sugars to caramelize without burning, giving the turkey a beautifully lacquered finish.



CHRISTMAS

Sweet & Spicy Glazed Ham

This holiday-worthy glazed ham is coated in a glossy blend of **Lee Kum Kee Honey Sriracha**, creating the perfect balance of sweet, savory, and subtle heat. As it roasts, the glaze caramelizes into a beautiful lacquered finish, making this impressive centerpiece as delicious as it is stunning.



Prep Time:
10 minutes



Cook Time:
1 hour 45 minutes



Total Time:
1 hour 55 minutes



Servings:
12

INGREDIENTS

- 1 (8-10 pound) fully cooked spiral-cut ham
- ½ cup **Lee Kum Kee Honey Sriracha**
- ¼ cup brown sugar
- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- 1 tablespoon apple cider vinegar
- 1 teaspoon smoked paprika
- Fresh thyme sprigs, for garnish
- Fresh cranberries, for garnish

DIRECTIONS

1. Preheat the oven to 325°F. Place the ham cut-side down in a roasting pan and cover loosely with foil.
2. In a small saucepan over medium heat, whisk together the **Lee Kum Kee Honey Sriracha**, brown sugar, honey, Dijon mustard, apple cider vinegar, and smoked paprika until smooth and slightly thickened.
3. Bake the ham for 1 hour, then brush generously with the glaze. Continue baking uncovered for 30-45 minutes, brushing with additional glaze every 10-15 minutes until glossy and caramelized.
4. Remove the ham from the oven and let it rest for 10-15 minutes before slicing.
5. Transfer to a serving platter and garnish with fresh thyme sprigs and fresh cranberries before serving.



Pro Chef Tip: Reserve a small portion of the glaze before brushing it onto the ham and warm it separately for serving alongside sliced ham.



Boxing Day Leftover Fried Rice

Inspired by the Canadian tradition of enjoying Christmas leftovers on Boxing Day, this quick fried rice transforms the leftover Sweet & Spicy Glazed Ham (or any leftover protein!) into a cozy, flavorful meal. Day-old rice, eggs, and vegetables are stir-fried until golden, then finished with a drizzle of **Lee Kum Kee Chiu Chow Chili Oil** for a spicy, savory kick.



Prep Time:
15 minutes



Cook Time:
15 minutes



Total Time:
30 minutes



Servings:
4

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 cups leftover Sweet & Spicy Glazed Ham, or any leftover protein, diced
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- 1 small onion, diced
- 1 cup frozen peas and carrots
- 4 cups cooked day-old rice
- 2 tablespoons **Lee Kum Kee Premium Soy Sauce**
- 2 large eggs, lightly beaten
- 2 green onions, sliced
- **Lee Kum Kee Chiu Chow Chili Crisp Oil**, for drizzling
- Sesame seeds, for garnish

DIRECTIONS

1. Heat the vegetable oil in a large wok or skillet over medium-high heat. Add the diced ham and cook for 2-3 minutes until lightly caramelized. Stir in the **Lee Kum Kee Minced Garlic**, onion, and peas and carrots, cooking until the vegetables are tender.
2. Add the day-old rice and **Lee Kum Kee Premium Soy Sauce**, tossing until the rice is evenly coated and heated through.
3. Push the rice mixture to one side of the pan and pour the beaten eggs into the empty side. Scramble until just set, then fold into the fried rice.
4. Divide into serving bowls and drizzle generously with **Lee Kum Kee Chiu Chow Chili Crisp Oil**. Garnish with green onions and sesame seeds and serve immediately.



Pro Chef Tip: Let the diced ham caramelize before adding the rice—those crispy, browned edges add incredible flavor and make holiday leftovers taste even better.

Spicy Brussels Sprouts with Bacon

Crispy roasted Brussels sprouts and smoky bacon are tossed with **Lee Kum Kee Sriracha Chili Sauce** for a bold, spicy finish with just the right amount of sweetness. An extra drizzle of sauce before serving makes this an irresistible side dish for weeknight dinners, holiday spreads, or casual entertaining.



Prep Time:
10 minutes



Cook Time:
25 minutes



Total Time:
35 minutes



Servings:
4

INGREDIENTS

- 1½ pounds Brussels sprouts, trimmed and halved
- 6 slices bacon, diced
- 1 tablespoon olive oil
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 3 tablespoons **Lee Kum Kee Sriracha Chili Sauce**, divided
- 1 tablespoon honey
- 1 teaspoon apple cider vinegar
- 2 green onions, thinly sliced, for garnish

DIRECTIONS

1. Preheat the oven to 425°F. Add the Brussels sprouts and diced bacon to a large rimmed baking sheet.
2. Drizzle with olive oil and season with salt and black pepper. Toss well, then arrange the Brussels sprouts cut-side down.
3. Roast for 20-25 minutes, stirring once, until the Brussels sprouts are deeply browned and the bacon is crisp.
4. In a large bowl, stir together 2 tablespoons **Lee Kum Kee Sriracha Chili Sauce**, honey, and apple cider vinegar. Add the hot Brussels sprouts and bacon, then toss until evenly coated.
5. Transfer to a serving dish, drizzle with the remaining **Lee Kum Kee Sriracha Chili Sauce**, and garnish with sliced green onions.



Pro Chef Tip: Roast the Brussels sprouts cut-side down without overcrowding the pan to create deeply caramelized edges instead of steaming them.

Leek, Potato & Bacon Gratin

Layers of tender potatoes, sweet leeks, crispy bacon, and melty Gruyère come together in this rich, comforting gratin. **Lee Kum Kee Sriracha Mayo** adds a subtle creamy heat to the sauce, giving this classic side dish a delicious modern twist that's perfect for holiday dinners or cozy family meals.



Prep Time:
20 minutes



Cook Time:
1 hour 10 minutes



Total Time:
1 hour 30 minutes



Servings:
8



INGREDIENTS

- 6 slices bacon, diced
- 2 leeks, thinly sliced and washed well
- 2 teaspoons **Lee Kum Kee Minced Garlic**
- ½ cup heavy cream
- ¼ cup **Lee Kum Kee Sriracha Mayo**
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 pounds Yukon Gold potatoes, thinly sliced
- 2 cups shredded Gruyère cheese
- 2 tablespoons chopped fresh chives, for garnish

DIRECTIONS

1. Preheat the oven to 375°F. Cook the bacon in a large skillet until crisp. Transfer to a paper towel-lined plate, leaving about 1 tablespoon of bacon drippings in the pan. Add the leeks and **Lee Kum Kee Minced Garlic**, cooking until softened, about 5 minutes.
2. In a bowl, whisk together the heavy cream, **Lee Kum Kee Sriracha Mayo**, Dijon mustard, salt, and black pepper.
3. Arrange half of the potatoes in a greased baking dish. Top with half of the leek mixture, half of the bacon, half of the cream mixture, and half of the Gruyère. Repeat the layers with the remaining ingredients.
4. Cover with foil and bake for 50 minutes. Remove the foil and bake for an additional 20 minutes, or until the potatoes are tender and the top is golden brown and bubbling.
5. Let the gratin rest for 10 minutes before garnishing with chopped chives and serving.



Pro Chef Tip: Slice the potatoes as evenly as possible with a mandoline to ensure every layer cooks at the same rate and creates the perfect creamy texture.



Sweet & Spicy Butter Tarts

A beloved Canadian classic gets a bold twist with **Lee Kum Kee Honey Sriracha**. These buttery pastry tarts are filled with a rich, gooey caramel filling balanced with just the right touch of sweet heat, creating an unforgettable dessert that's perfect for holiday baking or anytime you're craving something uniquely Canadian.



Prep Time:
20 minutes



Cook Time:
20 minutes



Total Time:
40 minutes



Servings:
12

INGREDIENTS

- 1 package refrigerated pie crusts
- ½ cup unsalted butter, melted
- 1 cup packed brown sugar
- ¼ cup maple syrup
- 2 tablespoons **Lee Kum Kee Honey Sriracha**
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon all-purpose flour
- ¼ teaspoon salt
- ½ cup raisins (optional)
- ¼ cup chopped pecans (optional)
- Flaky sea salt, for garnish

DIRECTIONS

1. Preheat the oven to 375°F. Roll out the pie crusts and cut twelve 4-inch circles. Press each circle into a greased muffin tin. Allow to rest in the fridge while you prepare the filling.
2. In a medium bowl, whisk together the melted butter, brown sugar, maple syrup, **Lee Kum Kee Honey Sriracha**, egg, vanilla, flour, and salt until smooth. Stir in the raisins, if using.
3. Divide the filling evenly among the pastry shells, filling each about three-quarters full. Sprinkle with the chopped pecans, if using.
4. Bake for 18-20 minutes, or until the pastry is golden and the filling is bubbling with slightly set edges.
5. Cool in the pan for 10 minutes before transferring to a wire rack. Finish with a light sprinkle of flaky sea salt before serving.



Pro Chef Tip: Let the butter tarts cool slightly before removing them from the pan—the filling continues to set as it cools, creating the signature gooey center.

Hoisin Pumpkin Pie

Classic pumpkin pie gets an unexpected savory-sweet twist with the addition of **Lee Kum Kee Hoisin Sauce**. The rich, caramelized notes of hoisin complement the warm pumpkin spices beautifully, creating a silky, deeply flavorful dessert that's perfect for any fall gathering.



Prep Time:
15 minutes



Cook Time:
55 minutes



Total Time:
1 hour 10 minutes (plus cooling)



Servings:
8



INGREDIENTS

- 1 (9-inch) unbaked pie crust
- 1 (15-ounce) can pumpkin purée
- 2 large eggs
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{4}$ cup pure maple syrup
- 2 tablespoons **Lee Kum Kee Hoisin Sauce**
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ teaspoons pumpkin pie spice
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- Whipped cream, for serving
- Ground cinnamon, for garnish

DIRECTIONS

1. Preheat the oven to 375°F. Fit the pie crust into a 9-inch pie plate and crimp the edges as desired.
2. In a large bowl, whisk together the pumpkin purée, eggs, brown sugar, maple syrup, **Lee Kum Kee Hoisin Sauce**, heavy cream, vanilla, pumpkin pie spice, cinnamon, and salt until smooth.
3. Pour the filling into the prepared pie crust and bake for 50-55 minutes, or until the edges are set and the center has a slight jiggle.
4. Cool the pie completely on a wire rack, then refrigerate for at least 2 hours before slicing.
5. Serve each slice with whipped cream and a light dusting of ground cinnamon.



Pro Chef Tip: Bake the pie on the lower oven rack to help the bottom crust cook through evenly, ensuring it's crisp and flaky beneath the creamy pumpkin filling.