

RED ARROW INTERNATIONAL Culinary Creations

Grillin' CB-200 SF™

Flavor Description:

An oil-based, GMO free grill flavor, having an overall mild, well-balanced grill profile. This flavor lacks the harsh butane note.



Apple & Sage Sausage

Yield: 1976 gm. Serving: 23 servings – 86 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CB-200 SF	0.05	0.0	1.3	0.07%
Pork butt; ground, coarse, fine	41.80	2.6	1185.0	59.98%
Pork fat; ground, coarse, fine	13.93	0.9	395.0	19.99%
Apple; peeled, seeded	10.58	0.7	300.0	15.19%
Apple cider vinegar	0.53	0.0	15.0	0.76%
Salt	0.39	0.0	11.0	0.56%
Sage, rubbed	0.10	0.0	2.8	0.14%
Black pepper, ground	0.11	0.0	3.0	0.15%
Ginger; dried, ground	0.04	0.0	1.0	0.05%
Allspice, ground	0.04	0.0	1.0	0.05%
Clove, ground	0.02	0.0	0.5	0.03%
White wine	2.12	0.1	60.0	3.04%
Natural skin casings; for stuffing, 5 each				
Total	69.68	4.4	1975.6	100.00%

Method of Preparation:

1. Thoroughly chill the pork, fat and other ingredients prior to mixing and stuffing.
2. Rinse casings of all salt and chemicals.
3. Small dice 150 grams of the peeled apples and set aside.
4. In a food processor combine the other 150 grams of the peeled apples with the white wine and the apple cider vinegar. Pulse until the apples are pureed. Remove from food processor and fold in the diced apples. Place in refrigerator for later use.
5. Cube pork and pork fat and place in a stainless steel bowl with **Grillin' CB-200 SF** and remaining ingredients excluding the apple mixture. Place in refrigerator.
6. Place grinder attachment onto tabletop mixer and/or commercial grinder machine.
7. Place the coarse grinder plate on the mixer and run the pork mixture through this blade using speed 2 on the mixer.
8. Repeat with the fine plate on the mixer and refrigerate.
9. Then in a mixer using the paddle attachment combine the apple mixture with the sausage base.
10. Stuff the mixture into the natural casing.

11. Twist off the casing at approximately 10 cm. intervals.
12. Cook the sausages, using desired method.

Research Chef Evaluation of Grillin' CB-200 SF

Grillin' CB-200 SF adds a grill note to this unique sausage formulation. The grill flavor creates a pleasant contrast to the spice and sweetness of the sage and apple.

* Developed by Red Arrow Culinary Specialists