

RED ARROW INTERNATIONAL Culinary Creations

Grillin' GB™

Flavor Description:

A chargrilled flavor that blends a subtle grilled taste with a mesquite smoke flavor in a dry powder form.



Asian Barbecue Sauce

Yield: 3843 gm. Servings: 33 portions – 116 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' GB	0.85	0.05	24.0	0.62%
Soy sauce	45.86	2.87	1300.0	33.83%
Steak sauce	14.29	0.89	405.00	10.54%
Water	3.53	0.22	100.00	2.60%
Tomato paste	11.99	0.75	340.00	8.85%
Modified food starch	3.53	0.22	100.00	2.60%
Orange juice concentrate	7.55	0.47	214.00	5.57%
Instant coffee	0.25	0.02	7.00	0.18%
Garlic powder	0.53	0.03	15.00	0.39%
Onion powder	1.06	0.07	30.00	0.78%
Cayenne pepper, ground	0.02	0.00	0.50	0.01%
Pasilla chile powder	0.27	0.02	7.75	0.20%
Sugar	7.05	0.44	200.00	5.20%
Water	28.22	1.76	800.00	20.82%
Ginger; fresh, sliced	3.53	0.22	100.00	2.60%
Corn syrup	3.53	0.22	100.00	2.60%
Honey	3.53	0.22	100.00	2.60%
Total	135.56	8.5	3843.3	100.00%

Method of Preparation:

1. Combine the **Grillin' GB** with the remaining ingredients. Mix thoroughly.
2. Bring to a boil; simmer for ½ hour.
3. Strain the sauce.

Serving suggestion:

Serve as a cold or hot sauce on a sandwich or entree.

Research Chef Evaluation of Grillin' GB:

Grillin' GB provides a smoky grill flavor that adds a complex finish to this flavor profile.

*Developed by Red Arrow Culinary Specialists