

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' CN™

### Flavor Description:

An oil-based combination of smoke and grill flavors that lends an open-fire, grilled taste.



## Red Wine Vinaigrette

Yield: 1245 gm.

Serving: 21 servings – 59 gm. each

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' CN</b>	<b>0.09</b>	<b>0.01</b>	<b>2.5</b>	<b>0.2%</b>
Red wine vinegar	13.58	0.8	385.0	30.9%
Dill weed, dried	0.10	0.0	2.8	0.2%
Basil, dried	0.07	0.0	2.0	0.2%
Garlic; peeled, minced	0.39	0.0	11.0	0.9%
Yellow onion; peeled, minced	1.94	0.1	55.0	4.4%
Parsley, minced	0.14	0.0	4.0	0.3%
Sugar	1.59	0.1	45.0	3.6%
Salt	0.21	0.0	6.0	0.5%
Black pepper, ground	0.06	0.0	1.6	0.1%
Vegetable oil	20.46	1.3	580.0	46.6%
Olive oil	5.29	0.3	150.0	12.0%
<b>Total</b>	<b>43.91</b>	<b>2.7</b>	<b>1244.9</b>	<b>100.0%</b>

### Method of Preparation:

1. Combine the red wine vinegar, dill weed, basil, garlic, onion, parsley, sugar, salt and black pepper in a mixing bowl.
2. Slowly whisk in the **Grillin' CN**, vegetable and olive oils.

### Research Chef Evaluation of Grillin' CN:

The **Grillin' CN** adds a smoky grill flavor that provides a wood-grilled flavor to the dressing.

\*Developed by Red Arrow Culinary Specialists