

# RED ARROW INTERNATIONAL Culinary Creations



## Grillin' SD-20™

### Flavor Description:

A concentrated, well-balanced dry grill flavor.

# Seasoned Steak Fries

Yield: 2085 gm.      Serving: 18 portions – 116 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' SD-20</b>	<b>0.07</b>	<b>0.0</b>	<b>2.0</b>	<b>0.10%</b>
Chili powder	0.11	0.0	3.0	0.14%
Paprika	0.21	0.0	6.0	0.29%
Oregano; leaves, dried	0.07	0.0	2.0	0.10%
Thyme; leaves, dried	0.07	0.0	2.0	0.10%
Onion powder	0.35	0.0	10.0	0.48%
Garlic powder	0.35	0.0	10.0	0.48%
Kosher salt	2.19	0.1	62.0	2.97%
Black pepper	0.11	0.0	3.0	0.14%
Fries; potatoes, unseasoned, frozen	70.00	4.4	1984.5	95.20%
<b>Total</b>	<b>73.53</b>	<b>4.6</b>	<b>2084.5</b>	<b>100.00%</b>

### Method of Preparation:

1. Mix **Grillin' SD-20** and the remaining dry ingredients together and place in an airtight container for storage when not in use.
2. Preheat frying unit to 177°C and fill with high heat resistant frying oil, or use a heavy stockpot on the stove over medium high heat with peanut, vegetable or canola oil.
3. Fry the potato wedges/fries in small batches until golden brown and crisp. Transfer to paper towels to drain briefly.
4. Sprinkle the spice mixture over the fries.

### Research Chef Evaluation of Grillin' SD-20:

**Grillin' SD-20** adds a grill note to this french fry seasoning blend. When mixed with the Cajun inspired ingredients, the **Grillin' SD-20** helps smooth out the blend to give it a bold, complex flavor.

\* Developed by Red Arrow Culinary Specialists