

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.



Southwestern Marinade

Yield: 102 gm. of marinade Serving: Enough to marinate 1 kg. of chicken

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CN	0.07	0.00	2.0	1.96%
Thyme, ground	0.02	0.00	0.7	0.69%
Coriander, ground	0.02	0.00	0.7	0.69%
Cumin, ground	0.02	0.00	0.7	0.69%
Garlic powder	0.04	0.00	1.0	0.98%
Onion powder	0.05	0.00	1.5	1.47%
Kosher salt	0.25	0.02	7.0	6.86%
Black pepper, ground	0.04	0.00	1.0	0.98%
Chili pepper, ground	0.04	0.00	1.0	0.98%
Sodium tripolyphosphate	0.12	0.01	3.5	3.43%
Water	2.93	0.18	83.0	81.29%
Total	3.60	0.2	102.1	100.00%

Method of Preparation:

1. Disperse sodium tripolyphosphate into water with vigorous agitation. Mix until completely dissolved.
2. Add the **Grillin' CN** and all other ingredients. Mix well.

Serving suggestion:

This recipe may be used as a marinade for poultry products with an expected 10% uptake. The marinade will provide additional flavor to the protein used in tostadas, enchiladas or tacos.

Research Chef Evaluation of Grillin' CN:

Grillin' CN adds a smoky grill flavor as if the chicken was grilled over an open-fire.

*Developed by Red Arrow Culinary Specialists