

RED ARROW INTERNATIONAL Culinary Creations

Grillin' CB-200 SF™

Flavor Description:

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



Tomato-Fennel Dressing

Yield: 2578 gm. of dressing Serving: 45 portions – 57 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CB-200 SF	0.03	0.0	0.8	0.03%
Olive oil	10.58	0.7	300.0	11.64%
Yellow onion; peeled, sliced	8.11	0.5	230.0	8.92%
Fennel bulb, small dice	9.52	0.6	270.0	10.47%
Garlic; peeled, minced	0.71	0.0	20.0	0.78%
Roma tomato; seeded, diced	18.69	1.2	530.0	20.56%
Thyme; leaves, dried	0.04	0.0	1.0	0.04%
Oregano; leaves, dried	0.04	0.0	1.0	0.04%
Orange juice	7.05	0.4	200.0	7.76%
White wine vinegar	1.41	0.1	40.0	1.55%
Tomato juice	23.99	1.5	680.0	26.37%
Water	10.58	0.7	300.0	11.64%
Cayenne pepper, ground	0.01	0.0	0.3	0.01%
Black pepper, ground	0.01	0.0	0.3	0.01%
Kosher salt	0.18	0.0	5.0	0.19%
Total	90.95	5.7	2578.4	100.00%

Method of Preparation:

1. Preheat medium saucepot.
2. When pan is hot add 10 grams of the olive oil.
3. Add the onions and fennel. Sauté until soft, approximately 7 minutes.
4. Add garlic, tomatoes, thyme and oregano. Sauté for 5 minutes longer.
5. Add the white wine vinegar, orange juice, tomato juice and water. Simmer for 10 minutes.
6. Add the black pepper, cayenne pepper and salt. Return the sauce to a simmer and cook for 10 minutes longer.
7. Remove from heat and cool for 1 hour.

8. Place the cooled mixture into a tall container. Puree with a hand held blender.
9. While the blend is running slowly add the **Grillin' CB-200 SF** and remaining oil.
10. Store in the refrigerator until service.

Serving suggestion:

Pan-seared tuna steak – sear to medium rare and slice. Serve with mesclun greens.

Research Chef Evaluation of Grillin' CB-200 SF:

Grillin' CB-200 SF adds a subtle grill flavor to this dressing. It helps to create a complex flavor experience suitable for a variety of meats and seafood.

* Developed by Red Arrow Culinary Specialists