

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SB Oil™

Flavor Description:

A chargrilled flavor with a rendered beef dripping note.

Tomato Sauce for Pasta



Yield: 1241 gm. Serving: 7 portions – 177 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SB Oil	0.14	0.01	4.0	0.3%
Olive oil	0.35	0.02	10.0	0.8%
Yellow onions; peeled, minced	7.05	0.4	200.0	16.1%
Kosher salt	0.09	0.01	2.5	0.2%
Black pepper, ground	0.04	0.0	1.0	0.1%
Garlic; peeled, minced	0.53	0.03	15.0	1.2%
Oregano; leaves only, chopped	0.07	0.0	2.0	0.2%
Basil; leaves only, julienne	0.18	0.01	5.0	0.4%
Balsamic vinegar	1.06	0.1	30.0	2.4%
Water	6.17	0.4	175.0	14.1%
Tomatoes, crushed	28.08	1.8	796.0	64.2%
Total	43.76	2.7	1240.5	100.0%

Method of Preparation:

1. Place a heavy-bottom pot over medium heat. Add the olive oil and heat.
2. Add the onions, salt and pepper. Sauté until softened, approximately 8 minutes.
3. Add the garlic to the onions. Sauté for another 8 minutes.
4. Add **Grillin' SB Oil** and remaining ingredients to the pot. Simmer for 45 minutes. Be sure to stir often to prevent burning.

Research Chef Evaluation of Grillin' SB Oil:

Grillin' SB Oil adds a slow-cooked chargrilled flavor to the sauce, while depressing the acidity of the tomatoes.

*Developed by Red Arrow Culinary Specialists