

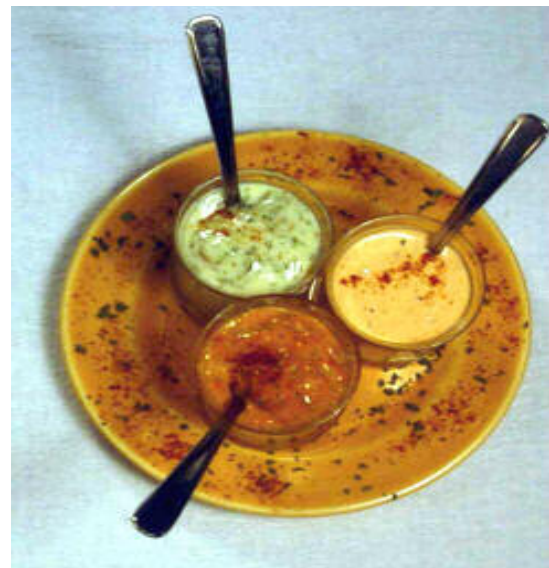
RED ARROW INTERNATIONAL Culinary Creations

Grillin' SB Oil™

Flavor Description:

A chargrilled flavor with a rendered beef dripping note.

Sun-Dried Tomato & Basil Spread



Yield: 528 gm. Serving: 9 portions – 59 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SB Oil	0.18	0.01	5.0	0.95%
Mayonnaise	15.87	1.0	450.0	85.26%
Kosher salt	0.10	0.01	2.8	0.53%
Sun-dried tomatoes, hydrated	2.12	0.1	60.0	11.37%
Basil; leaves only, chopped	0.05	0.0	1.5	0.28%
Lemon juice	0.30	0.02	8.5	1.61%
Total	18.62	1.2	527.8	100.00%

Method of Preparation:

1. To hydrate tomatoes: place in small mixing bowl with 2 Tbs. warm water – let sit for 30 minutes.
2. When tomatoes are rehydrated, rough chop and set aside.
3. Place **Grillin' SB Oil** and remaining ingredients in food processor and pulse until incorporated and smooth. Refrigerate.

Serving suggestion:

A sandwich spread for grilled / roasted chicken & beef.

Research Chef Evaluation of Grillin' SB Oil:

Grillin' SB Oil adds a complex chargrilled note to this spread. It complements the tomato/basil combination and lends itself well to various sandwich applications.

*Developed by Red Arrow Culinary Specialists