

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil M™

Flavor Description:

An oil-based smoke flavor that imparts a smooth mesquite taste.

Beef Satay



Yield: 1185 gm. of marinade

Serving: Enough to marinate 4000 gm. of beef

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil M	0.18	0.01	5.00	0.42%
Red curry paste	0.28	0.02	8.0	0.68%
Garlic powder	0.18	0.01	5.0	0.42%
Cilantro; leaves only, minced	0.46	0.03	13.0	1.10%
Onion powder	0.53	0.03	15.0	1.27%
Rice wine	1.41	0.09	40.0	3.38%
Soy sauce	6.70	0.42	190.0	16.04%
Sesame oil	0.30	0.02	8.5	0.72%
Peanut butter	9.24	0.58	262.0	22.12%
Water	21.16	1.32	600.0	50.65%
Maple syrup	1.34	0.08	38.0	3.21%
Total	41.78	2.6	1184.5	100.00%
Beef; slices, 3x1 inches	141.09	8.82	4000.0	
Wooden skewers				

Method of Preparation:

1. Combine the **SmokEz Oil M** with all the ingredients.
2. Using a blender, mix the ingredients.
3. Skewer the beef strips on the wooden skewers. Place the beef skewers in a shallow pan.
4. Pour the marinade over the beef skewers, and marinate overnight.

Serving suggestion:

The satay can be baked or grilled until desired temperature. Serve with jasmine rice or over an Asian noodle salad.

Research Chef Evaluation of SmokEz Oil M:

SmokEz Oil M adds a rich mesquite smoke note that rounds out the acidity of the soy sauce while adding a complex flavor to the peanut butter.

*Developed by Red Arrow Culinary Specialists