

RED ARROW INTERNATIONAL Culinary Creations

Grillin' GB™

Flavor Description:

A chargrilled flavor that blends a subtle grilled taste with a mesquite smoke flavor in a dry powder form.



Italian Turkey Sausage

Yield: 1097 gm. of sausage

Servings: 5 portions – 219 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' GB	0.19	0.01	5.40	0.49%
Turkey meat, ground	35.27	2.2	1000.0	91.12%
Black pepper, ground	0.07	0.0	2.00	0.18%
Salt	0.56	0.0	16.00	1.46%
Paprika	0.18	0.0	5.00	0.46%
Fennel seed	0.04	0.0	1.00	0.09%
Fennel, ground	0.03	0.0	0.75	0.07%
Sage, rubbed	0.03	0.0	0.75	0.07%
Oregano; dried, ground	0.09	0.0	2.50	0.23%
Sugar	0.14	0.0	4.00	0.36%
Water	1.23	0.1	35.00	3.19%
Evaporated milk	0.88	0.1	25.00	2.28%
Total	38.71	2.4	1097.4	100.00%

Method of Preparation:

1. Chill paddle and mixing bowl for mixer.
2. Combine the **Grillin' GB** with all the ingredients in the chilled mixing bowl.
3. Mix on speed 1 until everything is incorporated, approximately 5 minutes.
4. Form into desired links or patties and cook with desired method until internal temperature is 74 °C.

Serving suggestion:

Serve the sausage hot on a roll with peppers and onions or in a pasta dish.

Research Chef Evaluation of Grillin' GB:

Grillin' GB adds a smoky grill flavor that complements the spices in the sausage while simulating a “grilled over a smoldering outdoor-fire” taste.

*Developed by Red Arrow Culinary Specialists