

RED ARROW INTERNATIONAL

Culinary Creation

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note.



Carolina Barbecue Sauce

Yield: 712gm

Serving: 12 portions – 59.3gm each

FORMULA: *

Ingredients:

	Oz.	Lbs.	Grams	% weight
<i>Aro-Smoke 8068</i>	0.01	0.0	0.3	0.04%
Yellow mustard	7.76	0.5	220.0	30.90%
Honey	10.58	0.7	300.0	42.14%
Sugar, brown	2.68	0.2	76.0	10.68%
White vinegar	4.02	0.3	114.0	16.01%
Red pepper flakes	0.06	0.0	1.6	0.22%
Total	25.11	1.6	711.9	100.00%

Method of Preparation:

1. In a saucepot combine the mustard, honey, brown sugar and white vinegar.
2. Bring mixture to a boil.
3. Remove from heat and add the **Aro-Smoke 8068** and red pepper flakes.

Serving suggestion:

Serve hot or cold as a dipping sauce or sandwich spread.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 adds a sweet hardwood smoke that rounds out the acidity of the vinegar and mustard.

*Developed by Red Arrow Culinary Specialists