

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' CB-200 SF™

### Flavor Description:

An oil-based, GMO free grill flavor, having an overall mild, well-balanced grill profile. This flavor lacks the harsh butane note.



## Compound Herb Butter

Yield: 518 gm.

Serving: 12 servings – 43 gm. each

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' CB-200 SF</b>	<b>0.04</b>	<b>0.0</b>	<b>1.2</b>	<b>0.23%</b>
Butter, unsalted	16.01	1.0	454.0	87.59%
Parsley; leaves, chopped fine	0.28	0.0	8.0	1.54%
Sage; leaves, chopped fine	0.14	0.0	4.0	0.77%
Basil; leaves, chopped fine	0.07	0.0	2.0	0.39%
Rosemary; leaves, chopped fine	0.14	0.0	4.0	0.77%
Thyme; leaves, chopped fine	0.07	0.0	2.0	0.39%
Chives; fresh, chopped fine	0.88	0.1	25.0	4.82%
Garlic powder	0.04	0.0	1.2	0.23%
Chili powder	0.07	0.0	2.0	0.39%
Black pepper, ground	0.03	0.0	0.9	0.17%
Kosher salt	0.07	0.0	2.0	0.39%
Lemon juice	0.42	0.0	12.0	2.32%
<b>Total</b>	<b>18.28</b>	<b>1.1</b>	<b>518.3</b>	<b>100.00%</b>

### Method of Preparation:

1. Place butter at room temperature.
2. Finely chop all herbs and set aside.
3. Place the butter in a tabletop mixer, using the paddle attachment soften butter.
4. Once the butter is softened use the whip attachment and add **Grillin' CB-200 SF** and all remaining ingredients.
5. Whip on high speed until butter has increased in size by ½, scraping sides frequently.
6. Using parchment paper or plastic wrap, form the butter in a log to be sliced at a later time.
7. Store in the refrigerator or freezer.

### Serving suggestion

Can be sliced and placed on grilled fish, meats, or used as a spread for freshly baked bread.

### Research Chef Evaluation of Grillin' CB-200 SF

**Grillin' CB-200 SF** adds a grill element to this compound butter. The grill flavor contributes a depth and complexity that adds versatility to its final use.

\* Developed by Red Arrow Culinary Specialists