

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.



Horseradish Rub

Yield: 143 gm.

Servings: Enough to season 2.8 kg. of beef

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' GB	0.49	0.03	14.0	9.79%
Salt	1.76	0.11	50.0	34.97%
Garlic powder	0.35	0.02	10.00	6.99%
Onion powder	0.53	0.03	15.00	10.49%
Rosemary, ground	0.14	0.01	4.00	2.80%
Black pepper, ground	0.07	0.00	2.00	1.40%
Brown mustard seed, crushed	0.14	0.01	4.00	2.80%
Horseradish powder	0.88	0.06	25.00	17.48%
Ancho chile, ground	0.14	0.01	4.00	2.80%
Sugar	0.53	0.03	15.00	10.49%
Total	5.04	0.3	143.0	100.00%

Method of Preparation:

1. Combine the **Grillin' GB** with the remaining ingredients.
2. Mix well.

Serving suggestion:

This recipe may be used as a dry rub or as a seasoning blend for steaks.

Research Chef Evaluation of Grillin' GB:

Grillin' GB adds a smoky grill flavor that lends an outdoor barbecue taste to meat, while complementing the horseradish and garlic.

*Developed by Red Arrow Culinary Specialists