

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' SB Oil™

### Flavor Description:

A chargrilled flavor with a rendered beef dripping note.



## Hot Bacon Dressing

Yield: 1125 gm.      Serving: 19 portions – 59 gm. each

### FORMULA: \*

| <b>Ingredients:</b>           | <b>Oz.</b>   | <b>Lbs.</b> | <b>Grams</b>   | <b>% weight</b> |
|-------------------------------|--------------|-------------|----------------|-----------------|
| <b>Grillin' SB Oil</b>        | <b>0.23</b>  | <b>0.01</b> | <b>6.50</b>    | <b>0.58%</b>    |
| Bacon; slab, small dice       | 11.99        | 0.75        | 340.00         | 30.22%          |
| Red onion; peeled, small dice | 7.58         | 0.47        | 215.00         | 19.11%          |
| Garlic; peeled, minced        | 0.35         | 0.02        | 10.00          | 0.89%           |
| Dijon mustard                 | 1.59         | 0.10        | 45.00          | 4.00%           |
| Sugar, brown                  | 4.09         | 0.26        | 116.00         | 10.31%          |
| Balsamic vinegar              | 0.71         | 0.04        | 20.00          | 1.78%           |
| Red wine vinegar              | 2.12         | 0.13        | 60.00          | 5.33%           |
| Olive oil                     | 10.93        | 0.68        | 310.00         | 27.56%          |
| Black pepper, ground          | 0.02         | 0.00        | 0.50           | 0.04%           |
| Kosher salt                   | 0.07         | 0.00        | 2.00           | 0.18%           |
| <b>Total</b>                  | <b>39.68</b> | <b>2.48</b> | <b>1125.00</b> | <b>100.00%</b>  |

### Method of Preparation:

1. Place a sauté pan on a medium flame, heat pan without oil until just below the smoking point.
2. Add the bacon and render until 90% of the fat is liquefied.
3. Add red onion and garlic. Sauté until softened, about 3 minutes.
4. Add Dijon mustard, and brown sugar. Allow to simmer for two minutes.
5. Remove from heat.
6. Transfer mixture to a mixing bowl. Whisk in both vinegars, salt, pepper and **Grillin' SB Oil**.
7. Slowly whisk in olive oil.

### Research Chef Evaluation of Grillin' SB Oil:

**Grillin' SB Oil** enhances the rich, smoky quality of this dressing while tempering the acidity of the vinegar, combining all of the ingredients into a smooth flavor profile.

\* Developed by Red Arrow Culinary Specialists