

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' SC Oil™

### Flavor Description:

A clean and light chargrilled note with a mild, meaty component.



# Jamaican Jerk Chicken Marinade

Yield: 210 gm.

Serving: enough to marinate 4.2 kg. of chicken

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' SC Oil</b>	<b>0.18</b>	<b>0.01</b>	<b>5.0</b>	<b>2.39%</b>
Green onion, sliced thin	2.12	0.13	60.0	28.63%
Garlic; fresh, minced	0.18	0.01	5.0	2.39%
Thyme; leaves, fresh, chopped	0.09	0.01	2.5	1.19%
Allspice, ground	0.11	0.01	3.0	1.43%
Cinnamon, ground	0.01	0.00	0.4	0.19%
Jalapenos; seeded, minced	0.53	0.03	15.0	7.16%
Lime juice	1.06	0.07	30.0	14.31%
Soy sauce	0.63	0.04	18.0	8.59%
Black pepper, ground	0.04	0.00	1.0	0.48%
Nutmeg, ground	0.01	0.00	0.2	0.10%
Kosher salt	0.21	0.01	6.0	2.86%
Ginger, ground	0.03	0.00	0.8	0.36%
Brown sugar	0.45	0.03	12.8	6.08%
Olive oil	1.76	0.11	50.0	23.85%
<b>Total</b>	<b>7.39</b>	<b>0.5</b>	<b>209.6</b>	<b>100.00%</b>

### Method of Preparation:

1. Combine the **Grillin' SC Oil** with the rest of the ingredients.
2. Place the chicken breast in a shallow pan and let marinate in the refrigerator for 1 hour.
3. Roast chicken in a 177°C preheated oven for 20 minutes or until it reaches an internal temperature of 71°C.
4. Remove from the oven and serve.

### Serving suggestion:

Assemble with traditional sandwich ingredients; slice for a salad or use as a main entree.

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

**Grillin' SC Oil** adds a chargrilled note that blends with the Jamaican influenced spices while adding a rich meaty flavor.

\* Developed by Red Arrow Culinary Specialists