

RED ARROW INTERNATIONAL

Culinary Creations

Aro-Smoke 8056™

Flavor Description:

A traditional, ashy hardwood smoke flavor.

Moja Sauce



Yield: 217.1gm

Serving: 3 portions – 72.37gm each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Aro-Smoke 8056</i>	0.00	0.0	0.07	0.03%
Olive oil	1.34	0.1	38.0	17.51%
Garlic; peeled, minced	0.42	0.0	12.0	5.53%
Sour orange juice	5.86	0.4	166.0	76.47%
Cumin	0.02	0.0	0.5	0.23%
Salt	0.01	0.0	0.4	0.18%
Black pepper, ground	0.00	0.0	0.1	0.05%
Total	7.66	0.5	217.1	100.00%

Method of Preparation:

1. Heat a large sauté pan over high heat and add the olive oil. Heat until just below the smoke point.
2. Add the garlic and sauté quickly. Do not let the garlic brown.
3. Add the **Aro-Smoke 8056** and the sour orange juice. Whisk rapidly. The sauce will thicken slightly and emulsify.
4. Remove from heat and season with salt, pepper and cumin. Set aside.

Serving suggestion:

Use as a condiment or marinade for pork, chicken or fish.

Research Chef Evaluation of Aro-Smoke 8056:

Aro-Smoke 8056 adds a traditional smoked note to this Latin sauce/marinade, complementing a variety of proteins and any number of cooking methods.

* Developed by Red Arrow Culinary Specialists