

RED ARROW INTERNATIONAL Culinary Creations

Grillin' CN™

Flavor Description:

An oil-based combination of smoke and grill flavors that lends an open-fire, grilled taste.



Moo Shu Pork Marinade

Yield: 862 gm. of marinade Serving: enough to marinate 7.7 kg. of pork

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CN	0.23	0.0	6.5	0.75%
Sesame oil	0.35	0.0	10.0	1.16%
Soy sauce	17.64	1.1	500.0	57.97%
Ginger; dried, ground	0.09	0.0	2.5	0.29%
Garlic powder	0.32	0.0	9.0	1.04%
Onion powder	0.25	0.0	7.0	0.81%
Cilantro; leaves only, minced	0.56	0.0	16.0	1.86%
Orange juice concentrate	3.53	0.2	100.0	11.59%
Red curry paste	0.35	0.0	10.0	1.16%
Thyme; dried, ground	0.05	0.0	1.5	0.17%
Water	7.05	0.4	200.0	23.19%
Total	30.42	1.9	862.5	100.00%

Method of Preparation:

1. In a blender combine the **Grillin' CN** with all remaining ingredients.
2. Combine with the pork at a 10% ratio and tumble.

Serving suggestion:

Sauté the pork with onions, spinach, and mandarin oranges. Serve with Moo Shu wraps.

Research Chef Evaluation of Grillin' CN:

Grillin' CN lends a smoky grill taste that complements the ginger and spices while minimizing the acidic bite of the soy sauce, providing a unique finish to this traditional Asian dish.

*Developed by Red Arrow Culinary Specialists