

## RED ARROW PRODUCTS

# Culinary Creations

## Rotisserie Chicken Blend

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharTor Hickory</b>	<b>1.55</b>	<b>0.1</b>	<b>44.00</b>	<b>6.09%</b>
Sugar	10.58	0.7	300.00	41.49%
Salt	8.11	0.5	230.00	31.81%
Roasted Chicken Flavor Vegetarian	3.53	0.2	100.00	13.83%
Garlic, granulated	0.53	0.0	15.00	2.07%
Onion, granulated	1.06	0.1	30.00	4.15%
Black pepper, ground	0.12	0.0	3.50	0.48%
Thyme; dry, ground	0.02	0.0	0.50	0.07%
<b>Total</b>	<b>25.50</b>	<b>1.6</b>	<b>723.0</b>	<b>100.00%</b>

### Method of Preparation:

1. Combine the **CharTor® Hickory** with the remaining ingredients and pulse in a food processor until thoroughly combined.
2. Shake onto the potato chips at a 6.00% addition.

### Research Chefs Evaluation of CharTor® Hickory:

**CharTor® Hickory** provides a robust smoky note with a meaty background to the blend.