

# 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.



# Smoked Mushroom Mayonnaise

Yield: 561 gm.

Servings: 9 portions – 62 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' CN</b>	<b>0.02</b>	<b>0.0</b>	<b>0.45</b>	<b>0.08%</b>
Vegetable oil	0.35	0.0	10.0	1.78%
Mushrooms, rough chop	6.17	0.4	175.0	31.22%
Onions; peeled, minced	1.76	0.1	50.0	8.92%
Garlic; peeled, minced	0.35	0.0	10.0	1.78%
Thyme; leaves, dried	0.04	0.0	1.0	0.18%
Salt	0.18	0.0	5.0	0.89%
Black pepper, ground	0.04	0.0	1.0	0.18%
Whiskey	0.63	0.0	18.0	3.21%
Mayonnaise	10.23	0.6	290.0	51.74%
<b>Total</b>	<b>19.8</b>	<b>1.2</b>	<b>560.5</b>	<b>100.00%</b>

### Method of Preparation:

1. Heat a sauté pan over medium heat.
2. Add the vegetable oil.
3. Add the onions and garlic. Sauté for 4 minutes.
4. Add the mushrooms. Continue to sauté for 8 minutes longer or until the mushrooms are soft.
5. Add the thyme, salt, black pepper and whiskey. Sauté for 1 minute.
6. Add the **Grillin' CN**. Puree in a food processor until smooth.
7. Cool mixture and then fold into the mayonnaise.

### Serving suggestion:

Serve atop a burger or as a sauce for a steak sandwich.

### Research Chef Evaluation of Grillin' CN:

The smoky taste of **Grillin' CN** complements the rich mushroom taste while the grill component lends a savory backyard barbecue flavor to the meat.

\* Developed by Red Arrow Culinary Specialists