

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.



Tequila Lime Marinade

Yield: 491 gm. of marinade Servings: Enough to marinate 4.3 kg. of chicken

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CN	0.21	0.0	5.9	1.20%
Tequila	1.76	0.1	50.0	10.19%
Lime juice	1.06	0.1	30.0	6.11%
Guajillo chile, ground	0.28	0.0	8.0	1.63%
Orange juice, concentrate	5.29	0.3	150.0	30.56%
Water	7.05	0.4	200.0	40.74%
Cumin, ground	0.11	0.0	3.0	0.61%
Onion powder	0.56	0.0	16.0	3.26%
Garlic powder	0.35	0.0	10.0	2.04%
Coriander, ground	0.14	0.0	4.0	0.81%
Cilantro; leaves only, minced	0.35	0.0	10.0	2.04%
Oregano; dried, leaves	0.14	0.0	4.0	0.81%
Total	17.32	1.1	490.9	100.00%

Method of Preparation:

1. Combine the **Grillin' CN** with all the ingredients. Mix well.
2. Add the marinade to chicken at 10% of the meat weight and tumble for 30 minutes at medium speed.

Serving suggestion:

Sauté with peppers and onions and serve hot with tortillas.

Research Chef Evaluation of Grillin' CN:

Grillin' CN adds a smoky grill flavor to the chicken as if it was cooked over smoldering coals.

*Developed by Red Arrow Culinary Specialists