

RED ARROW PRODUCTS

Culinary Creations

SmokeZ Enviro 24 T-2™

Flavor Description:

An aqueous smoke flavor that combines a light traditional smoke taste with a mild ashy note.



Balsamic Vinaigrette

Yield: 3.25 liters of dressing

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>SmokeZ Enviro 24 T-2</i>	0.24	0.015	6.7	0.2%
Garlic; peeled, minced	0.53	0.0	15.0	0.4%
Dijon mustard	5.50	0.3	156.0	4.7%
Parsley, minced	0.53	0.0	15.0	0.4%
Balsamic vinegar	16.01	1.0	454.0	13.6%
Kosher salt	0.32	0.0	9.0	0.3%
Honey	8.08	0.5	229.0	6.8%
Rosemary; dried, ground	0.05	0.0	1.5	0.0%
Black pepper, ground	0.28	0.0	8.0	0.2%
Olive oil	15.87	1.0	450.0	13.5%
Vegetable oil	70.55	4.4	2000.0	59.8%
Total	117.96	7.4	3344.2	100.0%

Method of Preparation:

1. Combine the garlic, Dijon mustard, parsley, balsamic vinegar, black pepper, kosher salt, honey and rosemary in a mixing bowl.
2. Slowly whisk in the **SmokeZ Enviro 24 T-2**, vegetable and olive oils.

*Developed by Red Arrow Culinary Specialists