

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil M™

Flavor Description:

An oil-based smoke flavor that imparts a smooth mesquite taste.



Mushroom Pot Sticker Filling

Yield: 1111 gm.

Servings: Enough for 32 portions – 35 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil M	0.02	0.0	0.56	0.05%
Sesame oil	1.06	0.1	30.0	2.7%
Button mushrooms, rough chop	14.81	0.9	420.0	37.8%
Portabella mushrooms, small dice	8.82	0.6	250.0	22.5%
Garlic; peeled, minced	0.71	0.0	20.0	1.8%
Red bell pepper; seeded, small dice	6.53	0.4	185.0	16.7%
Scallions, minced	2.40	0.1	68.0	6.1%
Ginger, rough chop	0.18	0.0	5.0	0.5%
Soy sauce	1.76	0.1	50.0	4.5%
Cilantro; leaves only, minced	0.42	0.0	12.0	1.1%
Sriracha	0.35	0.0	10.0	0.9%
Black pepper, ground	0.01	0.0	0.3	0.0%
Potato flakes	0.88	0.1	25.0	2.3%
Egg white	1.23	0.1	35.0	3.2%
Total	39.18	2.4	1110.8	100.0%
Pot sticker wrappers				
Egg wash				

Method of Preparation:

1. Heat a large sauté pan over medium heat. Add 15 grams of sesame oil.
2. Add the button mushrooms and sauté until soft and dry, approximately 10 minutes. Set aside.
3. In a small saucepot combine the soy sauce and ginger. Heat to boiling, then set aside to cool.
4. Heat another large sauté pan with the remaining sesame oil. Add the portabella mushrooms, garlic and red bell peppers. Sauté until soft, approximately 10 minutes.
5. Strain the ginger out of the soy sauce, reserving the soy sauce.
6. In food processor puree the button mushrooms with the soy sauce. Transfer into a mixing bowl.
7. Add the **SmokEz Oil M**, cooked portabella mushrooms, potato buds, sriracha, black pepper, scallions and cilantro. Mix well.
8. In a small bowl whip the egg whites until frothy.

9. Fold into mushroom mixture.
10. Place approximately 14 gm. of mixture into a pot sticker wrap, fold in half and seal with an egg wash.
11. Heat a sauté pan with oil. Sauté the pot stickers until brown then add 57 gm. of water, cover and steam the pot stickers for 3 minutes.

Research Chef Evaluation of SmokEz Oil M:

SmokEz Oil M adds a rich mesquite smoke flavor to the mushrooms, lending a meaty steak quality while complementing the Asian flair of the dish.

*Developed by Red Arrow Culinary Specialists