

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SB Oil™

Flavor Description:

A chargrilled flavor with a rendered beef dripping note.



Vegetarian Chili

Yield: 3445 gm. Serving: 20 portions – 172 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SB Oil	0.05	0.0	1.5	0.04%
Canola oil	0.28	0.02	8.0	0.23%
Red onion; peeled, small dice	5.29	0.3	150.0	4.35%
Green bell pepper; seeded, small dice	5.82	0.4	165.0	4.79%
Red bell pepper; seeded, small dice	5.64	0.4	160.0	4.64%
Garlic; peeled, finely chopped	0.63	0.04	18.0	0.52%
Jalapeno; seeded, minced	0.71	0.04	20.0	0.58%
Cumin, ground	0.01	0.0	0.3	0.01%
Marjoram; leaves, dried	0.02	0.0	0.6	0.02%
Coriander, ground	0.01	0.0	0.3	0.01%
Kosher salt	0.32	0.02	9.0	0.26%
Black pepper, ground	0.05	0.0	1.5	0.04%
Water	74.07	4.6	2100.0	60.96%
Corn, shucked	5.29	0.3	150.0	4.35%
Tomatoes, crushed	7.41	0.5	210.0	6.10%
Black beans	7.94	0.5	225.0	6.53%
Kidney beans	7.94	0.5	225.0	6.53%
Red pepper sauce	0.03	0.0	0.8	0.02%
Total	121.52	7.6	3445.0	100.00%

Method of Preparation:

1. In a large container combine the black beans and the kidney beans. Rinse with water and carefully pick through to remove any stones. Cover the beans by at least two inches with hot water. Set aside.
2. Heat the oil in a large pot.
3. Add the onion and both peppers to the hot oil. Sauté until the onion is translucent, approximately 8 minutes.
4. Add the garlic and jalapeno. Continue to sauté for 2 minutes.
5. Add the cumin, marjoram, coriander, salt and black pepper. Continue to sauté for 2 minutes.
6. Add the water, corn, tomatoes and red pepper sauce.

7. Drain the beans and discard the water. Rinse the beans with cold water and then add to the pot with the rest of the ingredients.
8. Add the **Grillin' SB Oil**.
9. Bring to a boil then reduce the heat and simmer for 1 hour or until beans are tender. Stir frequently.

Serving suggestion:

May add cilantro as a garnish. Serve with sour cream, tortilla strips and chives.

Research Chef Evaluation of Grillin' SB Oil:

Grillin' SB Oil adds a chargrilled beef component to this purely vegetarian dish. This oil-based flavor is easily incorporated with the other ingredients and harmonizes well with the southwest flair of the dish.

* Developed by Red Arrow Culinary Specialists