

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' SD-20™

### Flavor Description:

A concentrated, well-balanced dry grill flavor.



# Yam Chip Seasoning

Yield: 50 gm. Serving: 8 servings – 113 gm. each

### FORMULA: \*

<b>Grillin' SD-20</b>	<b>0.28</b>	<b>0.02</b>	<b>8.0</b>	<b>16.00%</b>
Cinnamon, ground	0.21	0.01	6.0	12.00%
Ginger, ground	0.14	0.01	4.0	8.00%
Allspice, ground	0.14	0.01	4.0	8.00%
Salt	0.99	0.1	28.0	56.00%
<b>Total</b>	<b>1.76</b>	<b>0.1</b>	<b>50.0</b>	<b>100.00%</b>
Sweet potatoes; peeled, sliced thinly	2 lbs.		900.0	

### Method of Preparation:

1. Mix **Grillin' SD-20** and the remaining ingredients together and place in an airtight container for storage when not in use.
2. Preheat frying unit to 177°C and fill with comparable high heat resistant frying oil or use a heavy stockpot on the stove over medium-high heat with peanut oil, vegetable or canola oil.
3. Peel 2 sweet potatoes/yams and then use a commercial mandolin to thinly slice them. Place in a plastic container filled with ice water, this will help them to stay crisp. Pat dry before putting into fryer.
4. Fry small batches of the sweet potatoes until slightly browned. Remove and place on paper towels to drain briefly.
5. Sprinkle the spice mixture over the chips.

### Research Chef Evaluation of Grillin' SD-20:

**Grillin' SD-20** adds a well-balanced grill flavor to these chips. The unique combination of seasonings creates a snack that keeps you coming back for more.

\* Developed by Red Arrow Culinary Specialists