

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil M™

Flavor Description:

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



Avocado Mayonnaise

Yield: 1091 gm.

Servings: 19 portions – 57 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil M	0.02	0.0	0.55	0.05%
Avocado; peeled, seeded	19.40	1.2	550.0	50.43%
Garlic powder	0.56	0.0	16.0	1.47%
Rice vinegar	1.41	0.1	40.0	3.67%
Honey	1.48	0.1	42.0	3.85%
Cilantro; leaves, minced	0.71	0.0	20.0	1.83%
Black pepper, ground	0.04	0.0	1.0	0.09%
Salt	0.35	0.0	10.0	0.92%
Sriracha	0.35	0.0	10.0	0.92%
Cayenne pepper, ground	0.04	0.0	1.0	0.09%
Mayonnaise	14.11	0.9	400.0	36.68%
Total	38.5	2.4	1090.6	100.00%

Method of Preparation:

1. In a food processor, puree the avocado with **SmokEz Oil M**, garlic powder, rice vinegar and honey.
2. Combine the avocado puree with the mayonnaise, cilantro, black pepper, salt, sriracha and cayenne pepper.

Serving suggestion:

This avocado mayonnaise is an excellent sandwich spread for all types of proteins.

Research Chef Evaluation of SmokEz Oil M:

SmokEz Oil M adds a robust smoke flavor that completes the rich southwestern taste of this mayonnaise.

* Developed by Red Arrow Culinary Specialists