

# RED ARROW INTERNATIONAL Culinary Creations

## Aro-Smoke 8068™

### Flavor Description:

A hardwood smoke flavor that provides a sweet top note.

## Bacon Dip



Yield: 563 grams      Serving: 4 portions – 141gm each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Aro-Smoke 8068</b>	<b>0.00</b>	<b>0.0</b>	<b>0.03</b>	<b>0.01%</b>
Bacon, diced	4.30	0.3	122.0	21.66%
Garlic; peeled, minced	0.56	0.0	16.0	2.84%
Dijon mustard	0.63	0.0	18.0	3.20%
Roasted garlic base	0.18	0.0	5.2	0.92%
Sour cream	14.11	0.9	400.0	71.03%
Black pepper, ground	0.00	0.0	0.1	0.01%
Salt	0.07	0.0	1.9	0.34%
<b>Total</b>	<b>19.87</b>	<b>1.2</b>	<b>563.2</b>	<b>100.00%</b>

### Method of Preparation:

1. In a small sauté pan over medium heat, render the fat from the chopped bacon pieces.
2. When they start to become crisp, add the garlic and sauté until it just begins to turn brown.
3. Remove from heat and drain off the bacon fat. Reserve the bacon pieces and garlic for later use.
4. Place the mixture in a stainless steel bowl and add the **Aro-Smoke 8068** and remaining ingredients.
5. Mix well and add salt and pepper blend. Refrigerate for at least one hour to allow flavors to blend.

### Serving suggestion:

This would be a great addition to most appetizers.

### Research Chef Evaluation of Aro-Smoke 8068:

**Aro-Smoke 8068** enhances the smoke flavor of the bacon, while complementing the sour cream and Dijon components.

\* Developed by Red Arrow Culinary Specialists