

RED ARROW INTERNATIONAL

Culinary Creations

Aro-Smoke 8056™

Flavor Description:

A traditional, ashy hardwood smoke flavor.



Bourbon-Peach Glaze

Yield: 1202 gm

Serving: 21 portions – 57.2gm each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Aro-Smoke 8056</i>	0.04	0.0	1.10	0.09%
Brown sugar	10.58	0.7	300.0	24.96%
Water	4.30	0.3	122.0	10.15%
Apple cider	15.31	1.0	434.0	36.11%
Kosher salt	0.03	0.0	0.9	0.07%
Peaches; ripe, peeled, sliced	10.93	0.7	310.0	25.79%
Bourbon	1.20	0.1	34.0	2.83%
Total	42.40	2.6	1202.0	100.00%

Method of Preparation:

1. Place a heavy saucepot on medium heat.
2. Add the brown sugar, water, apple cider and salt.
3. Heat to a low simmer and stir constantly to dissolve the sugar into solution.
4. Add the peach slices and continue to simmer for 20 minutes until the peaches are tender and starting to soften.
5. Remove from heat. Add the bourbon and **Aro-Smoke 8056**. Stir into the mixture.
6. Take entire mixture and place into a food processor and pulse until the peaches are broken into small particles. Reserve for service.

Serving suggestion:

Use as a glaze for duck, chicken, quail, etc., while cooking. Glaze can also be used as a condiment or chutney.

Research Chef Evaluation of Aro-Smoke 8056:

Aro-Smoke 8056 adds an ashy smoke flavor to this glaze. The sweetness of the peaches and brown sugar is balanced by the smokiness of the **Aro-Smoke 8056**, creating depth in the sauce.

* Developed by Red Arrow Culinary Specialists