

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil B™

Flavor Description:

A hickory smoke flavor with a subtle bacon note.

Clam Chowder

Yield: 4299 gm. Serving: 16 portions – 269 gm. each



FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil B	0.07	0.0	2.0	0.05%
Butter, unsalted	1.90	0.1	54.0	1.26%
Yellow onions; peeled, small dice	21.16	1.3	600.0	13.96%
Flour, all-purpose	4.37	0.3	124.0	2.88%
Clam broth	31.96	2.0	906.0	21.08%
Water	15.87	1.0	450.0	10.47%
Potatoes; baking, peeled, medium dice	32.17	2.0	912.0	21.22%
Clams, chopped	11.99	0.7	340.0	7.91%
Heavy cream	31.96	2.0	906.0	21.08%
Salt	0.14	0.0	4.0	0.09%
Black pepper, ground	0.02	0.0	0.5	0.01%
Total	151.6	9.5	4298.5	100.00%

Method of Preparation:

1. Place a large stockpot on the stove over medium heat.
2. Add the butter and onion; sauté until translucent, approximately 8 minutes.
3. Add the flour and stir to make a roux in the pot. Reduce heat to low.
4. Stir the flour and butter mixture for 5 minutes until a light nutty aroma is achieved.
5. Slowly add the clam broth and water to the pot. Stir using a whisk to ensure complete and thorough blending of the roux and liquid.
6. Add the potatoes, clams, heavy cream, and **SmokEz Oil B**. Simmer for 30 minutes or until the potatoes are tender, stirring frequently.
7. Season to taste with salt and pepper.

Research Chef Evaluation of SmokEz Oil B:

SmokEz Oil B enhances the dish by simulating the use of salt pork or other fat, used for its flavor, reducing the fat content slightly without sacrificing flavor.

* Developed by Red Arrow Culinary Specialists