

# RED ARROW INTERNATIONAL Culinary Creations

## SmokEz Oil M™

### Flavor Description:

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

## Corn Chowder



Yield: 5247 gm.

Serving: 23 portions – 228 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>SmokEz Oil M</b>	<b>0.08</b>	<b>0.0</b>	<b>2.1</b>	<b>0.04%</b>
Vegetable oil	4.06	0.3	115.0	2.19%
Onions; peeled, small dice	10.58	0.7	300.0	5.72%
Celery, small dice	5.75	0.4	163.0	3.11%
Garlic; peeled, minced	0.71	0.0	20.0	0.38%
Green peppers; seeded, small dice	7.76	0.5	220.0	4.19%
Oregano; leaves, dried	0.07	0.0	2.0	0.04%
Flour	5.64	0.4	160.0	3.05%
Water	77.60	4.9	2200.0	41.93%
Cream	15.87	1.0	450.0	8.58%
Corn kernels, frozen	28.22	1.8	800.0	15.25%
Salt	0.35	0.0	10.0	0.19%
Black pepper, ground	0.04	0.0	1.0	0.02%
Guajillo chile powder	0.07	0.0	2.0	0.04%
Pasilla chile powder	0.07	0.0	2.0	0.04%
Potatoes; peeled, small dice	28.22	1.8	800.0	15.25%
<b>Total</b>	<b>185.08</b>	<b>11.6</b>	<b>5247.1</b>	<b>100.00%</b>

### Method of Preparation:

1. Heat medium size soup pot. Add the vegetable oil.
2. Add onions and celery. Sauté for 10 minutes.
3. Add garlic and green peppers. Continue to sauté for 10 more minutes.
4. Add the oregano, continue to sauté for 2 minutes.
5. Stir in flour; incorporate it with the oil and coat the vegetables.
6. Slowly stir in the **SmokEz Oil M** and water. Slowly whisk in the cream.
7. Puree 400 grams of the corn kernels. Add to the soup.
8. Add the remaining corn kernels, salt, black pepper, potatoes and guajillo and pasilla chile powders.
9. Bring to a boil. Reduce heat and simmer for 35 minutes, stirring occasionally.

### Research Chef Evaluation of SmokEz Oil M:

**SmokEz Oil M** is a rich smoke flavor that creates a complex smoky meat flavor not found in most vegetarian dishes.

\*Developed by Red Arrow Culinary Specialists