

# RED ARROW INTERNATIONAL Culinary Creations

## SmokEz Oil B™

### Flavor Description:

A hickory smoke flavor with a subtle bacon note.



## Potato & Leek Soup

Yield: 3024 gm.      Serving: 12 portions – 252 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>SmokEz Oil B</b>	<b>0.02</b>	<b>0.0</b>	<b>0.5</b>	<b>0.02%</b>
Butter, unsalted	0.95	0.1	27.0	0.89%
Yellow onions; peeled, medium dice	4.16	0.3	118.0	3.90%
Leeks; washed, chopped, white part only	5.64	0.4	160.0	5.29%
Garlic; peeled, minced	0.35	0.0	10.0	0.33%
Shallot; peeled, minced	1.76	0.1	50.0	1.65%
Potatoes; baking, peeled, medium dice	35.77	2.2	1014.0	33.53%
Chicken base	0.92	0.1	26.0	0.86%
Water	49.38	3.1	1400.0	46.29%
Heavy cream	7.48	0.5	212.0	7.01%
Kosher salt	0.21	0.0	6.0	0.20%
White pepper, ground	0.03	0.0	0.8	0.02%
<b>Total</b>	<b>106.7</b>	<b>6.7</b>	<b>3024.3</b>	<b>100.00%</b>

### Method of Preparation:

1. Place a large stockpot over medium heat.
2. Add the butter, onions and leeks.
3. Sauté until tender, approximately 8 minutes.
4. Add the garlic and shallot and soften, approximately 2 minutes.
5. Add the potatoes, chicken base, water, and heavy cream.
6. Lightly simmer the soup until the potatoes are tender, approximately 1 hour.
7. Remove from heat. Add **SmokEz Oil B**, salt and white pepper. Puree the soup in batches using a food processor or an immersion blender.

### Research Chef Evaluation of SmokEz Oil B:

**SmokEz Oil B** adds a bacon-like flavor to this soup. The addition of the smoke flavor greatly accentuates the overall appeal of the soup.

\* Developed by Red Arrow Culinary Specialists