

RED ARROW INTERNATIONAL Culinary Creations

CharDex H™

Flavor Description:

Provides a hearty smoke taste in a spray-dried form.

Turkey Chorizo



Yield: 1097 gm. of sausage

Servings: 9 portions – 122 gm. each

FORMULA: *

| Ingredients: | Oz. | Lbs. | Grams | % weight |
|------------------------|--------------|-------------|---------------|-----------------|
| CharDex H | 0.04 | 0.00 | 1.15 | 0.10% |
| Turkey meat, ground | 35.27 | 2.20 | 1000.0 | 91.19% |
| Black pepper, ground | 0.04 | 0.00 | 1.00 | 0.09% |
| Salt | 0.53 | 0.03 | 15.00 | 1.37% |
| Onion powder | 0.18 | 0.01 | 5.00 | 0.46% |
| Cumin, ground | 0.07 | 0.00 | 2.00 | 0.18% |
| Paprika | 0.35 | 0.02 | 10.00 | 0.91% |
| Guajillo chile powder | 0.12 | 0.01 | 3.50 | 0.32% |
| Pasilla chile powder | 0.04 | 0.00 | 1.00 | 0.09% |
| Garlic powder | 0.14 | 0.01 | 4.00 | 0.36% |
| Oregano; dried, ground | 0.07 | 0.00 | 2.00 | 0.18% |
| Coriander, ground | 0.07 | 0.00 | 2.00 | 0.18% |
| Rice vinegar | 0.71 | 0.04 | 20.00 | 1.82% |
| Evaporated milk | 0.35 | 0.02 | 10.00 | 0.91% |
| Water | 0.71 | 0.04 | 20.00 | 1.82% |
| Total | 38.68 | 2.4 | 1096.7 | 100.00% |

Method of Preparation:

1. Chill paddle and mixing bowl for mixer.
2. Combine the **CharDex H** with all the ingredients in the chilled mixing bowl.
3. Mix on speed 1 until everything is incorporated, approximately 3 minutes.
4. Form into desired links or patties and cook until internal temperature is 74°C.

Serving suggestion:

Serve the sausage hot as a breakfast side dish, wrapped in a breakfast burrito or as part of a pasta dish.

Research Chef Evaluation of CharDex H:

CharDex H provides a robust hickory smoke flavor that adds an initial hearty smoke taste that blends well with the other spices in this formula.

*Developed by Red Arrow Culinary Specialists