

RED ARROW INTERNATIONAL Culinary Creations



SmokEz Oil B™

Flavor Description:

A hickory smoke flavor with a subtle bacon note.

Twice-Baked Potatoes

Yield: 897 gm.

Serving: 4 portions – ½ potato each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil B	0.02	0.0	0.6	0.07%
Potato; baking, 4 each	25.75	1.6	730.0	81.37%
Heavy cream	5.29	0.3	150.0	16.72%
Butter, unsalted	0.48	0.0	13.5	1.50%
Salt	0.07	0.0	2.0	0.22%
Black pepper, ground	0.04	0.0	1.0	0.11%
Total	31.64	2.0	897.1	100.00%

Method of Preparation:

1. Preheat oven to 177°C.
2. Rub each potato with a light layer of oil, salt and pepper.
3. Bake in the oven until tender, approximately 40-50 minutes.
4. Remove from oven and cool slightly.
5. Peel 2 of the potatoes and reserve the interior.
6. Cut the remaining 2 potatoes in half-lengthwise and level off the bottom of each by slicing a thin layer off of the rounded, skin side.
7. Scoop out the interior of these potatoes and place in mixing bowl of a tabletop mixer.
8. In a small pot combine the butter and heavy cream; simmer. Remove from heat and set aside.
9. Using the paddle attachment, break up the potatoes in the tabletop mixer.
10. Add the cream, butter, **SmokEz Oil B**, salt and pepper and mix on medium speed until smooth and all of the liquid has been incorporated.
11. Place potato mixture into a piping bag.
12. Pipe out mixture into the potato shells and slightly overfill.
13. Place shells in the same 177°C oven until golden brown. (Approximately 10-15 minutes.)

Research Chef Evaluation of SmokEz Oil B:

SmokEz Oil B adds a well-rounded and smooth bacon flavor, while complementing the overall flavor to this creative concept. The mild bacon note goes well with the potatoes that are often dressed with bacon bits.

* Developed by Red Arrow Culinary Specialists