

RED ARROW INTERNATIONAL Culinary Creations

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note.

Baked Beans



Yield: 2362 grams Serving: 20 portions – 118 gm each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Aro-Smoke 8068	0.17	0.01	4.9	0.21%
Salt pork, cubed	4.00	0.3	113.5	4.81%
Great northern white beans, dried	16.01	1.0	454.0	19.23%
Water	56.44	3.5	1600.0	67.75%
Mustard, dried	0.08	0.01	2.4	0.10%
Molasses, dark	6.00	0.4	170.0	7.20%
Rum, dark	0.53	0.03	15.0	0.64%
Kosher salt	0.05	0.0	1.5	0.06%
Black pepper, ground	0.01	0.0	0.2	0.01%
Total	83.30	5.2	2361.5	100.00%

Method of Preparation:

1. Rinse and pick through the beans to ensure they are clean and free of stones.
2. Place the beans in a large pot and add the 1600 grams of water. Bring to a boil over medium to high heat. Reduce heat and simmer for 15 minutes. Drain beans, reserving cooking liquid.
3. Transfer beans to a bean pot or Dutch oven.
4. Preheat oven to 135°C.
5. Place salt pork in a small pot, add enough water to cover, then bring to a boil over high heat.
6. Drain pork, discard the liquid and add the pork to the beans,
7. In a small bowl, dissolve the mustard in 1 tsp. of warm water. Add dissolved mustard, **Aro-Smoke 8068**, molasses and rum to beans. Season with salt and pepper, and mix gently but thoroughly.
8. Add enough of the cooking liquid to cover the beans by an inch. Reserve remaining cooking liquid. Cover pot and bake, checking occasionally to ensure that beans are not drying out. Add reserved cooking liquid as needed. Cook beans until soft. Approximately 8 hours.
9. Remove beans from oven and check beans for seasonings.
10. Add salt and pepper if necessary.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 enhances the sweet and rich tones of the baked beans, while adding a smoke note. The smoke addition is reminiscent of hearth-baked or campfire-baked beans.

* Developed by Red Arrow Culinary Specialists