

# **RED ARROW PRODUCTS**

## Culinary Creations

### **Smokez Enviro 24 T-2™**

#### **Flavor Description:**

An aqueous smoke flavor that combines a light traditional smoke taste with a mild ashy note.



## Honey Dijon Sauce

Yield: 745 grams

#### **FORMULA: \***

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b><i>Smokez Enviro 24 T-2</i></b>	<b>0.01</b>	<b>0.0</b>	<b>0.2</b>	<b>0.03%</b>
Vegetable oil	0.71	0.0	20.0	2.7%
Yellow onion; peeled, minced	1.76	0.1	50.0	6.7%
Garlic; peeled, minced	0.18	0.0	5.0	0.7%
White vinegar	1.06	0.1	30.0	4.0%
Brown sugar	2.12	0.1	60.0	8.1%
Dijon mustard	8.11	0.5	230.0	30.9%
Modified food starch	0.71	0.0	20.0	2.7%
Balsamic vinegar	1.06	0.1	30.0	4.0%
Honey	10.58	0.7	300.0	40.3%
<b>Total</b>	<b>26.29</b>	<b>1.6</b>	<b>745.2</b>	<b>100.0%</b>

#### **Method of Preparation:**

1. Heat a medium size saucepot and add the vegetable oil.
2. Add the onions and garlic; sauté until translucent, approximately 10 – 12 minutes.
3. Add **Smokez Enviro 24 T-2** and remaining ingredients.
4. Heat to boiling. Remove from heat and puree.

#### **Research Chef Evaluation of Smokez Enviro 24 T-2:**

**Smokez Enviro 24 T-2** adds an ashy smoke note that contrasts with the acidity in this sauce lending it a complex flavor.

\*Developed by Red Arrow Culinary Specialists