

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.



Raspberry Chicken Marinade

Yield: 360 grams

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Smokez Enviro 24 T-2</i>	0.04	0.002	1.1	0.30%
Raspberry vinegar	3.53	0.2	100.0	27.6%
Honey	0.71	0.0	20.0	5.5%
Salt	0.25	0.0	7.0	1.9%
Black pepper	0.05	0.0	1.5	0.4%
Garlic powder	0.16	0.0	4.5	1.2%
Thyme; leaves, dried	0.09	0.0	2.5	0.7%
Water	7.97	0.5	226.0	62.3%
Total	12.79	0.8	362.6	100.0%
Chicken breast; boneless, skinless	114.76	7.2	3253.5	

Method of Preparation:

1. Combine the Smokez Enviro 24 T-2 with the other ingredients excluding the chicken breast.
2. Once the marinade is mixed well, combine with the chicken breast.
3. Tumble the chicken for 30 minutes on medium speed.
4. Bake for 15 minutes at 176C or until internal temperature reaches 72C.

Serving suggestion:

To be served hot or cold on a salad or as a main dish with a spicy sauce.

Research Chef Evaluation of Smokez Enviro 24 T-2:

Smokez Enviro 24 T-2 lends a light ashy smoke flavor to the chicken that complements the acidity of the raspberry vinegar in the marinade.

*Developed by Red Arrow Culinary Specialists