

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.



Shrimp Dip

Yield: 1.3 kilos

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Smokez Enviro 24 T-2</i>	0.02	0.001	0.5	0.04%
Cream cheese	24.02	1.5	681.0	50.0%
Mayonnaise	7.05	0.4	200.0	14.7%
Parmesan	1.76	0.1	50.0	3.7%
Lemon juice	0.18	0.0	5.0	0.4%
Spinach; frozen, chopped	2.12	0.1	60.0	4.4%
Onion powder	0.35	0.0	10.0	0.7%
Garlic powder	0.11	0.0	3.0	0.2%
Orange zest, dried	0.04	0.0	1.25	0.1%
Salt	0.07	0.0	2.0	0.1%
Black pepper, ground	0.02	0.0	0.5	0.0%
Shrimp; bay, cooked, cleaned	12.35	0.8	350.0	25.7%
Total	48.09	3.0	1363.3	100.0%

Method of Preparation:

1. Place the cream cheese in a tabletop mixer. Using the paddle attachment, mix for 4 minutes on speed 2 to soften.
2. Add the **Smokez Enviro 24 T-2**, mayonnaise, Parmesan and lemon juice. Mix well.
3. Thaw spinach and draw off all excess water. Add to mixer.
4. Add the onion powder, garlic powder, orange zest, salt and black pepper. Mix well, scraping the sides occasionally.
5. Add the shrimp and mix until incorporated.
6. Place in a baking dish or individual containers and bake at 190C for 10 minutes.

Serving suggestion:

Serve with crackers or chips.

*Developed by Red Arrow Culinary Specialists