

## **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.



# Southwestern Crab Cakes

Yield: 830 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>0.02</b>	<b>0.0</b>	<b>0.57</b>	<b>0.07%</b>
Crabmeat	1.69	0.1	48.0	5.79%
Bread crumbs	3.17	0.2	90.0	10.85%
Red pepper sauce	0.14	0.0	4.0	0.48%
Worcestershire sauce	0.78	0.0	22.0	2.65%
Lemon juice	1.41	0.1	40.0	4.82%
Egg, whole	1.94	0.1	55.0	6.63%
Dijon mustard	0.88	0.1	25.0	3.01%
Mayonnaise	7.41	0.5	210.0	25.31%
Parsley; leaves only, minced	0.53	0.0	15.0	1.81%
Onion; peeled, minced	2.06	0.1	58.5	7.05%
Red pepper; seeded, small dice	2.86	0.2	81.0	9.76%
Scallion, minced	0.88	0.1	25.0	3.01%
Cilantro; leaves, minced	0.53	0.0	15.0	1.81%
Oregano; dried, leaves	0.09	0.0	2.5	0.30%
Salt	0.12	0.0	3.5	0.42%
Cumin, ground	0.05	0.0	1.5	0.18%
Black pepper, ground	0.04	0.0	1.0	0.12%
Guajillo chile powder	0.25	0.0	7.0	0.84%
Tortilla corn chips	4.41	0.3	125.0	15.07%
<b>Total</b>	<b>29.26</b>	<b>1.8</b>	<b>829.6</b>	<b>100.00%</b>

### **Method of Preparation:**

1. Combine the **SmokeZ Enviro 24 T-2**, red pepper sauce, Worcestershire sauce, lemon juice, egg, Dijon mustard, and mayonnaise in a mixing bowl.
2. Add the parsley, onion, red pepper, scallion, cilantro, oregano, salt, cumin, black pepper, and guajillo chile powder to the mixing bowl and combine.
3. In a food processor pulse the tortilla chips into small pieces, do not pulverize to a powder.
4. Add the tortilla pieces and breadcrumbs to the mixing bowl and combine.

5. Fold the crabmeat into the mixture taking care not to over mix or shred the crab pieces.
6. Form the mixture into cakes. Heat a skillet. Add the oil and sauté cakes until hot and golden brown. Approximately 4 minutes each side.

**Serving suggestion:**

Serve the crab cakes hot with a cilantro aioli or lime chile mayonnaise.

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

**Smokez Enviro 24 T-2** adds an ashy smoke taste that blends well with the slightly spicy and acidic flavors while complementing the richness of the crabmeat.

\*Developed by Red Arrow Culinary Specialists