

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' CB-200 SF™

### Flavor Description:

An oil-based, GMO free grill flavor, having an overall mild, well-balanced grill profile. This flavor lacks the harsh butane note.



## Artichoke Salsa

Yield: 1023 gm.

Serving: 18 servings – 57 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' CB-200 SF</b>	<b>0.02</b>	<b>0.0</b>	<b>0.5</b>	<b>0.05%</b>
Artichoke hearts, large dice	16.93	1.1	480.0	46.92%
Red onion; peeled, minced	6.17	0.4	175.0	17.11%
Roma tomatoes; seeded, small dice	4.76	0.3	135.0	13.20%
Cilantro; leaves, minced	0.63	0.0	18.0	1.76%
Scallions, minced	1.59	0.1	45.0	4.40%
Jalapeno; seeded, minced	0.95	0.1	27.0	2.64%
Kosher salt	0.32	0.0	9.0	0.88%
Black pepper, ground	0.07	0.0	2.0	0.20%
Lemon juice	1.90	0.1	54.0	5.28%
Sesame oil	0.26	0.0	7.5	0.73%
Olive oil	2.47	0.2	70.0	6.84%
<b>Total</b>	<b>36.1</b>	<b>2.3</b>	<b>1023.0</b>	<b>100.00%</b>

### Method of Preparation:

1. In a bowl combine the artichoke hearts, red onion, tomatoes, cilantro, scallions and jalapeno.
2. Add the salt, pepper and lemon juice. Mix well.
3. Slowly stir in the sesame oil, olive oil and **Grillin' CB-200 SF**. Making sure the oils and **Grillin' CB-200 SF** are blended well.
4. Serve chilled.

### Research Chef Evaluation of Grillin' CB-200 SF:

**Grillin' CB-200 SF** imparts a clean grill flavor to the artichokes, as if they were broiled under an open-flame.

\* Developed by Red Arrow Culinary Specialists