

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex H™

### Flavor Description:

Provides a hearty smoke taste in a spray-dried form.



## Black Bean Spread

Yield: 1558 gm.

Servings: 27 portions –58 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex H</b>	<b>0.04</b>	<b>0.0</b>	<b>1.20</b>	<b>0.08%</b>
Vegetable oil	0.35	0.0	10.0	0.64%
Onion; peeled, diced	3.53	0.2	100.00	6.42%
Garlic; peeled, diced	0.53	0.0	15.00	0.96%
Corn, frozen kernels	8.47	0.5	240.00	15.40%
Tomato juice	3.53	0.2	100.00	6.42%
Black beans; cooked or canned, drained	8.11	0.5	230.00	14.76%
Lime juice	1.06	0.1	30.00	1.93%
Cilantro; leaves only, minced	0.53	0.0	15.00	0.96%
Cumin, ground	0.04	0.0	1.00	0.06%
Guajillo chile powder	0.35	0.0	10.00	0.64%
Mayonnaise	28.22	1.8	800.00	51.34%
Salt	0.18	0.0	5.00	0.32%
Black pepper, ground	0.04	0.0	1.00	0.06%
<b>Total</b>	<b>54.96</b>	<b>3.4</b>	<b>1558.2</b>	<b>100.00%</b>

### Method of Preparation:

1. Heat a medium size sauté pan. Add the vegetable oil.
2. Add the onions and garlic, and sauté until translucent, approximately 12 minutes.
3. Combine the **CharDex H**, sautéed onions, tomato juice and half the corn in a food processor. Puree until smooth.
4. Combine the pureed ingredients with the mayonnaise.
5. Add the remaining ingredients and refrigerate.

### Serving suggestion:

Serve as a dipping sauce or condiment for a chicken or vegetable sandwich or wrap.

### Research Chef Evaluation of CharDex H:

**CharDex H** provides a robust hickory smoke flavor that imparts an initial hearty smoke taste that blends well with the corn and black beans.

\*Developed by Red Arrow Culinary Specialists