

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' GB™

### Flavor Description:

A chargrilled flavor that blends a subtle grilled taste with a mesquite smoke flavor in a dry powder form.



## Salsa

Yield: 2459 gm. of sauce      Serving: 43 servings – 57 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' GB</b>	<b>0.43</b>	<b>0.0</b>	<b>12.32</b>	<b>0.5%</b>
Vegetable oil	0.53	0.0	15.0	0.6%
Onion; red, rough chop	7.05	0.4	200.0	8.1%
Garlic; peeled, minced	0.53	0.0	15.0	0.6%
Jalapeno; seeded, rough chop	0.71	0.0	20.0	0.8%
Tomatoes, diced	28.99	1.8	822.0	33.4%
Tomatoes, crushed	44.97	2.8	1275.0	51.9%
Cumin, ground	0.04	0.0	1.0	0.0%
Coriander, ground	0.02	0.0	0.5	0.0%
Lime juice	1.16	0.1	33.0	1.3%
Cilantro; leaves only, minced	0.92	0.1	26.0	1.1%
Marjoram, ground	0.21	0.0	6.0	0.2%
Ancho chile, ground	1.06	0.1	30.0	1.2%
Kosher salt	0.07	0.0	2.0	0.1%
Black pepper, ground	0.04	0.0	1.0	0.0%
<b>Total</b>	<b>86.73</b>	<b>5.4</b>	<b>2458.8</b>	<b>100.0%</b>

### Method of Preparation:

1. Heat a medium size saucepot on high heat. Add the vegetable oil.
2. Add the onions, garlic and jalapeno. Sauté until translucent.
3. Add the crushed tomatoes and cilantro. Remove from heat and puree the mixture with a stick blender.
4. Return the mixture to heat. Add the **Grillin' GB** and remaining ingredients.
5. Bring to a boil. Reduce heat and simmer for at least 30 minutes.

### Research Chef Evaluation of Grillin' GB:

**Grillin' GB** adds a smoky grill flavor that rounds out the acidity of the tomatoes and lends a “grilled over an open-flame” taste.

\*Developed by Red Arrow Culinary Specialists