

RED ARROW PRODUCTS
Culinary Creations
Wood Smoked Peanuts

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Peanuts whole unshelled.	10.58	0.7	300.0	92.59%
Vegetable Oil	0.49	0.0	14.0	4.32%
Salt, iodized	0.35	0.0	10.0	3.09%
Total	11.43	0.7	324.0	100.00%

Method of Preparation:

1. Toss the peanuts in 3 grams of vegetable oil. Coat evenly. Spread out on pan.
2. Toast the peanuts lightly in a 350F oven for 5-7 minutes or until the peanuts natural oils release.
3. Toss the peanuts with the **Red Arrow** product and salt.
4. Store in an airtight container.

Product Used	Percentage of Product in Marinade	Evaluation of Flavor
CharDex H	0.11%	In this application CharDex H imparts a hearty hickory smoke note to the Peanut.
CharDex M	0.11%	In this application CharDex M adds a distinct Mesquite note to Peanut.
Combination Grillin' 2055 CharDex H	0.23% 0.09%	In this combination flavor application Grillin' 2055 and CharDex H, imparts a hot charcoal note as if the Peanut was cooked over a roaring hickory fire.
Combination Grillin' 2056 CharDex M	0.23% 0.09%	The combination of Grillin' 2056 and CharDex M imparts a ashy seared flavor as if the Peanut toasted over mesquite.
CharDex 7039	0.16%	CharDex 7039 imparts a mild hard wood smoke flavor to the Peanuts.
Charsalt H	0.33%	Adds a robust hickory note to the peanuts.
Combination CharDex H CharTor H	0.23% 0.04%	In this combination CharTor adds a meaty impression to the peanuts and is complimented by CharDex H hearty hickory smoke flavor.
CharTor H	0.385%	CharTor H adds a meaty impression to the peanuts in

		this application followed by a light hickory note.
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