

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex 7039™

### Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.

## Barbecued Pork



Yield: 2264gm. Serving: 9 portions – 252 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex 7039</b>	<b>0.18</b>	<b>0.01</b>	<b>5.0</b>	<b>0.22%</b>
Pork shoulder	68.40	4.3	1939.1	85.65%
Barbecue dry rub, see attached recipe	4.80	0.3	136.0	6.01%
Vegetable oil	2.96	0.2	84.0	3.71%
Vinegar mop for basting, see attached recipe	3.53	0.2	100.0	4.42%
<b>Total</b>	<b>79.86</b>	<b>5.0</b>	<b>2264.1</b>	<b>100.00%</b>

### Method of Preparation:

1. Preheat oven to 107°C.
2. Sift the **CharDex 7039** and the barbecue dry spice rub together.
3. Combine the **CharDex 7039** spice blend and the oil. Stir with a whisk until there are no large lumps.
4. Place the pork shoulder in a plastic bag. Pour the **CharDex 7039** mixture over the pork shoulder.
5. Place in refrigerator for 1 hour; occasionally massage the bag in order to better marinate the pork.
6. Remove pork from the bag. Discard bag.
7. Place a wire rack on a baking sheet. Place pork on rack.
8. Brush the vinegar mop onto the pork. Place pork in the oven.
9. Roast for about 4 hours or until internal temperature reaches 74°C, brushing the pork shoulder with the vinegar mop every thirty minutes.
10. Remove from oven and let rest until cool enough to handle. Pull pork into bite size pieces and serve with your favorite sauce or brushed with the vinegar mop.

### Research Chef Evaluation of CharDex 7039:

**CharDex 7039** adds an open-fire, smoked flavor to the pork as if it was cooked for days over a smoldering hardwood fire.

# Barbecue Dry Spice Rub

Yield: 466 gm.

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
Sugar	7.94	0.5	225.0	48.29%
Kosher salt	2.05	0.1	58.0	12.45%
Garlic powder	0.88	0.1	25.0	5.37%
Celery seed, ground	0.63	0.0	18.0	3.86%
Onion powder	1.06	0.1	30.0	6.44%
Black pepper, ground	0.49	0.0	14.0	3.00%
Lemon pepper	0.28	0.0	8.0	1.72%
Paprika	1.98	0.1	56.0	12.02%
Chili powder	0.92	0.1	26.0	5.58%
Sage, rubbed	0.07	0.0	2.0	0.43%
Mustard; dried, ground	0.06	0.0	1.8	0.39%
Marjoram; dried, ground	0.03	0.0	0.8	0.17%
Cayenne pepper, ground	0.05	0.0	1.3	0.28%
<b>Total</b>	<b>16.43</b>	<b>1.0</b>	<b>465.9</b>	<b>100.00%</b>

## Method of Preparation:

1. Combine all ingredients in a mixing bowl.
2. Mix well and store in an airtight container.

# Vinegar Mop for Barbecue

Yield: 559 gm.

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
Cider vinegar	11.11	0.7	315.0	56.37%
Water	7.41	0.5	210.0	37.58%
Sugar	0.49	0.0	14.0	2.51%
Kosher salt	0.20	0.0	5.8	1.04%
Red pepper flake	0.16	0.0	4.5	0.81%
Black pepper, ground	0.05	0.0	1.5	0.27%
Onion powder	0.28	0.0	8.0	1.43%
<b>Total</b>	<b>19.71</b>	<b>1.2</b>	<b>558.8</b>	<b>100.00%</b>

## Method of Preparation:

1. Combine all ingredients in a mixing bowl.
2. Whisk well until sugar and salt are dissolved.

\*Developed by Red Arrow Culinary Specialists