

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SB Oil™

Flavor Description:

A chargrilled flavor with a rendered beef dripping note.

Beef Jerky



Yield: 601 gm.

Serving: 21 servings – 29 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SB Oil	0.53	0.03	15.0	2.50%
Round steak	14.11	0.9	400.0	66.55%
Kosher salt	0.35	0.0	10.0	1.66%
Onion powder	0.42	0.0	12.0	2.00%
Garlic powder	0.42	0.0	12.0	2.00%
Black pepper, coarse ground	0.07	0.0	2.0	0.33%
Soy sauce, low sodium	1.41	0.1	40.0	6.66%
Worcestershire sauce	1.76	0.1	50.0	8.32%
Steak sauce	2.12	0.1	60.0	9.98%
Sodium nitrite	0.00	0.0	0.03	0.00%
Total	21.20	1.3	601.0	100.00%

Method of Preparation:

1. Trim the tenderloin of all fat, silver skin, and connective tissue. Cut into 2" strips.
2. Combine **Grillin' SB Oil** and the remaining ingredients (except round steak) and blend well with a whisk. Add the meat, and place into a zipper bag overnight.
3. Dry on a dehydrator until meat has <1% moisture.

Research Chef Evaluation of Grillin' SB Oil:

Grillin' SB Oil is utilized in this recipe to accentuate the beef notes, while adding a chargrilled taste. This oil-based flavor carries over well through the drying process.

* Developed by Red Arrow Culinary Specialists