

# RED ARROW INTERNATIONAL

## Culinary Creation

### **Aro-Smoke 8068™**

#### **Flavor Description:**

A hardwood smoke flavor that provides a sweet top note.



## Breakfast Sausage

Yield: 465gm    Serving: 5 portions – 93gm each

#### **FORMULA: \***

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b><i>Aro-Smoke 8068</i></b>	<b>0.01</b>	<b>0.0</b>	<b>0.20</b>	<b>0.04%</b>
Pork butt	11.38	0.7	322.50	69.32%
Pork fat	3.79	0.2	107.50	23.11%
Salt	0.18	0.0	5.00	1.07%
Black pepper, ground	0.01	0.0	0.25	0.05%
Ginger, ground	0.01	0.0	0.40	0.09%
Sage, rubbed	0.03	0.0	0.90	0.19%
Allspice, ground	0.01	0.0	0.25	0.05%
Dextrose	0.01	0.0	0.25	0.05%
Water, cold	0.99	0.1	28.00	6.02%
Natural skin casings for stuffing, 5 each				
<b>Total</b>	<b>16.41</b>	<b>1.0</b>	<b>465.25</b>	<b>100.00%</b>

#### **Method of Preparation:**

1. Thoroughly chill the pork, fat and other ingredients prior to mixing and stuffing.
2. Rinse skin casings of all salt and chemicals before stuffing.
3. Cube pork and pork fat and place in a stainless steel bowl with the **Aro-Smoke 8068** and the remaining ingredients. Refrigerate again.
4. Place grinder attachment onto tabletop mixer and/or commercial grinder machine.
5. Place the coarse grinder plate on the mixer and run the pork mixture through this blade using speed 2 on the mixer.
6. Repeat using the fine plate on the mixer and chill mixture.
7. Set up a sausage stuffing attachment or stand-alone stuffing machine.
8. Attach a single sausage skin casing on the end of the extruding tube of the stuffing apparatus.
9. Slowly and steadily pump out the sausage mixture into the skin casing and tie off each end.
10. Repeat for all five casings and refrigerate and/or cook off immediately.

#### **Research Chef Evaluation of Aro-Smoke 8068:**

**Aro-Smoke 8068** adds a sweet, definable smoke flavor to a typical pork breakfast sausage.

\* Developed by Red Arrow Culinary Specialists