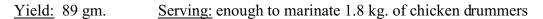
RED ARROW INTERNATIONAL Culinary Creations

Grillin' SC Oil™

Flavor Description:

A clean and light chargrilled note with a mild, meaty component.





FORMULA: *

Ingredients: Grillin' SC Oil	Oz. 0.18	Lbs. 0.01	Grams 5.0	% weight 5.62%
Garlic; peeled, minced	0.18	0.01	5.0	5.62%
Marjoram; leaves, dried	0.02	0.0	0.5	0.56%
Chili powder	0.03	0.0	0.8	0.84%
Paprika	0.04	0.0	1.3	1.41%
Kosher salt	0.09	0.01	2.6	2.92%
Black pepper, ground	0.03	0.0	0.8	0.84%
Onion powder	0.05	0.0	1.4	1.52%
Brown sugar	0.17	0.01	4.8	5.40%
Ginger; dried, ground	0.05	0.0	1.3	1.46%
Cumin, ground	0.02	0.0	0.6	0.67%
Canola oil	2.12	0.13	60.0	67.49%
Sesame oil	0.18	0.01	5.0	5.62%
Total	3.14	0.2	88.9	100.00%

Method of Preparation:

- 1. Preheat oven to 163°C.
- 2. Combine the marjoram, chili powder, paprika, black pepper, salt, onion powder, ginger and cumin together in a medium mixing bowl. Mix well.
- 3. Add the brown sugar and fresh garlic.
- 4. Slowly whisk in the olive oil and sesame oil.
- 5. Add the **Grillin' SC Oil**. Whisk well making sure the flavor is well incorporated.
- 6. Place the chicken drummettes in a shallow baking pan. Pour the marinade over the chicken drummettes. Allow the chicken drummettes to marinate for two hours in the refrigerator.
- 7. Bake the chicken drummettes in the preheated oven for 15 minutes or until internal temperature of the wings has reached 74°C.

Research Chef Evaluation of Grillin' SC Oil:

Grillin' SC Oil adds a meaty flavor, while enhancing the chicken note in this savory application.



^{*} Developed by Red Arrow Culinary Specialists