

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SC Oil™

Flavor Description:

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



Chicken Drummer Marinade

Yield: 89 gm.

Serving: enough to marinate 1.8 kg. of chicken drummers

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SC Oil	0.18	0.01	5.0	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 drumettes in a shallow baking pan. Pour the marinade over the chicken drumettes. Allow the chicken drumettes to marinate for two hours in the refrigerator.
7. Bake the chicken drumettes 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