

RED ARROW PRODUCTS

Culinary Creations

RED ARROW

Smoke • Grill • Browning

Chicken Drumsticks (wing)

FORMULA: *

Ingredients:	Grams	% weight
Grillin' GB	3.00	0.30%
Sodium Tripolyphosphate	4.00	0.40%
Salt	6.00	0.60%
Water	137.00	13.70%
Chicken	850.00	85.00%
Total	1000.00	100.00%

Ingredients:	Grams	% weight
Grillin' WS50	0.40	0.04%
Sodium Tripolyphosphate	4.00	0.40%
Salt	6.00	0.60%
Water	139.60	13.96%
Chicken	850.00	85.00%
Total	1000.00	100.00%

Ingredients:	Grams	% weight
SmokEz LFBN	0.80	0.08%
Sodium Tripolyphosphate	4.00	0.40%
Salt	6.00	0.60%
Water	139.20	13.92%
Chicken	850.00	85.00%
Total	1000.00	100.00%

Ingredients:	Grams	% weight
AroSmoke P50	0.40	0.04%
Sodium Tripolyphosphate	4.00	0.40%
Salt	6.00	0.60%
Water	139.60	13.96%
Chicken	850.00	85.00%
Total	1000.00	100.00%

Method of Preparation:

1. Blend Red Arrow Product, Sodium Tripolyphosphate, and salt in a food processor.
2. Dissolve into the water.
3. Add chicken to the dissolved solution and tumble until all the liquid is absorbed. About 1 hr.
4. Deep fry