

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SD-20™

Flavor Description:

A concentrated, well-balanced dry grill flavor.



Coriander Rub for Salmon

Yield: 102 gm.

Serving: enough to coat 8 – 227 gm. salmon filets/steaks

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' SD-20	0.07	0.0	2.04	2.00%
Kosher salt	1.69	0.1	48.0	47.04%
Coriander seed	0.71	0.0	20.0	19.60%
Dill, dry	0.35	0.0	10.0	9.80%
Mustard seed	0.71	0.0	20.0	19.60%
Black pepper, course ground	0.07	0.0	2.0	1.96%
Total	3.60	0.2	102.0	100.00%
Salmon filet/steak	64.0		1814.4	

Method of Preparation:

1. In a spice grinder combine the mustard and coriander seeds. Pulse to break up the seeds but do not pulverize.
2. Mix the **Grillin' SD-20** with the crushed coriander and mustard seeds, and remaining ingredients. (Place into an airtight container for storage when not in use.)
3. Preheat oven to 177°C.
4. Place salmon filet on a roasting platter that is lightly coated with canola oil. Evenly coat the top of the salmon filet with the coriander rub.
5. Roast in the oven until medium rare or heated to the desired temperature. Remove and let rest. Serve warm.

Serving suggestion:

Serve with red bliss potatoes, ratatouille or other accompaniments.

Research Chef Evaluation of Grillin' SD-20:

Grillin' SD-20 adds a clean grill note to this dry rub. It combines well with the other elements of the seasoning blend to give the salmon a unique flavor profile, as if cooked on an outdoor grill.

* Developed by Red Arrow Culinary Specialists