

Thai Chicken Sausage

FORMULA: *

Total	Oz.	Lbs.	Grams	% weight
Chicken, ground	130.51	8.2	3700.00	88.9%
Black pepper, ground	0.12	0.0	3.50	0.1%
Phosphate	0.35	0.0	10.00	0.2%
Curing Salt	0.26	0.0	7.36	0.2%
Sugar	3.53	0.2	100.00	2.4%
Garlic,minced	0.88	0.1	25.00	0.6%
Thai basil	0.56	0.0	16.00	0.4%
Cilantro	0.88	0.1	25.00	0.6%
Lemon Grass	0.42	0.0	12.00	0.3%
Ginger,fresh paste	0.56	0.0	16.00	0.4%
Coconut Milk	7.05	0.4	200.00	4.8%
Curry, red	1.73	0.1	49.00	1.2%
Total	146.87	9.2	4163.86	100.0%

Method of Preparation:

1. Add the **Red Arrow product** and all other ingredients. Mix well.

Product Used	Percentage of Product in Marinade	Evaluation of Flavor
CharSol[®] Applewood 2503 and CharSol[®] 5105	1.00% 1.00%	CharSol[®] Applewood 2503 and CharSol[®] 5105 lends a robust and smoky flavor note as if the chicken had been slowly smoked over an open wood fire.

*Developed by Red Arrow Culinary Specialists – 03102008A