

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex H™

### Flavor Description:

Provides a hearty smoke taste in a spray-dried form.

## Turkey Chorizo



Yield: 1097 gm. of sausage

Servings: 9 portions – 122 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex H</b>	<b>0.04</b>	<b>0.00</b>	<b>1.15</b>	<b>0.10%</b>
Turkey meat, ground	35.27	2.20	1000.0	91.19%
Black pepper, ground	0.04	0.00	1.00	0.09%
Salt	0.53	0.03	15.00	1.37%
Onion powder	0.18	0.01	5.00	0.46%
Cumin, ground	0.07	0.00	2.00	0.18%
Paprika	0.35	0.02	10.00	0.91%
Guajillo chile powder	0.12	0.01	3.50	0.32%
Pasilla chile powder	0.04	0.00	1.00	0.09%
Garlic powder	0.14	0.01	4.00	0.36%
Oregano; dried, ground	0.07	0.00	2.00	0.18%
Coriander, ground	0.07	0.00	2.00	0.18%
Rice vinegar	0.71	0.04	20.00	1.82%
Evaporated milk	0.35	0.02	10.00	0.91%
Water	0.71	0.04	20.00	1.82%
<b>Total</b>	<b>38.68</b>	<b>2.4</b>	<b>1096.7</b>	<b>100.00%</b>

### Method of Preparation:

1. Chill paddle and mixing bowl for mixer.
2. Combine the **CharDex H** with all the ingredients in the chilled mixing bowl.
3. Mix on speed 1 until everything is incorporated, approximately 3 minutes.
4. Form into desired links or patties and cook until internal temperature is 74°C.

### Serving suggestion:

Serve the sausage hot as a breakfast side dish, wrapped in a breakfast burrito or as part of a pasta dish.

### Research Chef Evaluation of CharDex H:

**CharDex H** provides a robust hickory smoke flavor that adds an initial hearty smoke taste that blends well with the other spices in this formula.

\*Developed by Red Arrow Culinary Specialists