

# RED ARROW INTERNATIONAL Culinary Creations

## CharDex H™

### Flavor Description:

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



## Adobo Sauce

Yield: 2470 gm. of sauce

Servings: 40 portions – 62 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex H</b>	<b>0.07</b>	<b>0.0</b>	<b>2.00</b>	<b>0.08%</b>
Cascabel chiles	2.47	0.2	70.0	2.83%
Vegetable oil	0.53	0.0	15.0	0.61%
Onions; peeled, rough chop	5.29	0.3	150.0	6.07%
Garlic; peeled, rough chop	0.71	0.0	20.0	0.81%
Tomato puree	28.99	1.8	822.0	33.28%
Honey	7.94	0.5	225.0	9.11%
Salt	0.53	0.0	15.0	0.61%
Black pepper, ground	0.04	0.0	1.0	0.04%
Water, 60°C	35.27	2.2	1000.0	40.49%
Rice wine vinegar	3.53	0.2	100.0	4.05%
Modified food starch	1.76	0.1	50.0	2.02%
<b>Total</b>	<b>87.1</b>	<b>5.4</b>	<b>2470.0</b>	<b>100.00%</b>

### Method of Preparation:

1. Preheat oven to 218°C.
2. Roast the cascabel chiles for 1-1/2 minutes.
3. Combine the chiles and water. Weigh down the chiles with a plate to submerge. Let soak for 2 hours. Remove the stems of the chiles.
4. Heat a sauce pot. Add the oil.
5. Add the onions and garlic to heated pot. Sauté for 10 minutes or until the onions are translucent.
6. Add the chiles and water.
7. Add the **CharDex H**, tomato puree, honey, salt, black pepper and rice wine vinegar.
8. Simmer for 20 minutes.
9. Remove from heat, add the modified food starch, and puree using a hand blender.
10. Return to heat and simmer for 20 minutes.
11. Strain through a mesh strainer.

### Serving suggestion:

Adobo sauce makes a great sandwich topper or a side dipping sauce.

**Research Chef Evaluation of CharDex H:**

**CharDex H** adds a smoky complexity that blends well with the fiery taste of the chiles.

\* Developed by Red Arrow Culinary Specialists