

# RED ARROW PRODUCTS

## Culinary Creations

### CharDex H™

#### Flavor Description:

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



## Barbecue Chicken Marinade

Yield: 525 gm. of marinade    Servings: enough to marinate 12 – 340 gm. portions of chicken

#### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>CharDex H</b>	<b>1.37</b>	<b>0.1</b>	<b>38.90</b>	<b>7.40%</b>
Water	8.82	0.6	250.0	47.58%
Sodium tripolyphosphate	0.62	0.0	17.5	3.33%
Salt	1.32	0.1	37.5	7.14%
Garlic powder	0.26	0.0	7.5	1.43%
Onion powder	0.35	0.0	10.0	1.90%
Black pepper, ground	0.18	0.0	5.0	0.95%
Lemon peel, dried	0.18	0.0	5.0	0.95%
Chili powder	0.05	0.0	1.5	0.29%
Oregano, ground	0.04	0.0	1.0	0.19%
Cayenne pepper	0.04	0.0	1.0	0.19%
Tomato paste	0.88	0.1	25.0	4.76%
Mustard powder	0.02	0.0	0.5	0.10%
Sugar	2.65	0.2	75.0	14.27%
White vinegar	1.76	0.1	50.0	9.52%
<b>Total</b>	<b>18.5</b>	<b>1.2</b>	<b>525.4</b>	<b>100.00%</b>

#### Method of Preparation:

1. Combine the water and sodium tripolyphosphate with vigorous agitation until the sodium tripolyphosphate is dissolved.
2. Combine the tomato paste and white vinegar. Add to the water mixture.
3. Add the **CharDex Hickory** to the water mixture.
4. Add remaining ingredients, mix until salt and sugar are dissolved.

#### Research Chef Evaluation of CharDex H:

**CharDex H** provides a traditional smoked flavor, giving the chicken a “slowly smoked over an open-fire” taste.

\* Developed by Red Arrow Culinary Specialists