

# RED ARROW INTERNATIONAL

## *Culinary Creations*

### **Aro-Smoke 8056™**

#### **Flavor Description:**

A traditional, ashy hardwood smoke flavor.

## *Barbecue Sauce*



Yield: 1284.5gm      Servings: 22 portions – 58.4gm each

#### **FORMULA: \***

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b><i>Aro-Smoke 8056</i></b>	<b>0.02</b>	<b>0.0</b>	<b>0.5</b>	<b>0.04%</b>
Onion; peeled, minced	1.76	0.1	50.0	3.89%
Garlic; peeled, minced	0.85	0.1	24.0	1.87%
Salt pork, chopped	1.76	0.1	50.0	3.89%
Jalapeno; seeded, minced	0.35	0.0	10.0	0.78%
Dijon mustard	3.95	0.2	112.0	8.72%
Ketchup	11.99	0.7	340.0	26.47%
Chili sauce	11.99	0.7	340.0	26.47%
Brown sugar	1.06	0.1	30.0	2.34%
Molasses	2.47	0.2	70.0	5.45%
Worcestershire sauce	0.42	0.0	12.0	0.93%
Beer, dark	8.11	0.5	230.0	17.91%
Champagne vinegar	0.56	0.0	16.0	1.25%
<b>Total</b>	<b>45.31</b>	<b>2.8</b>	<b>1284.5</b>	<b>100.00%</b>

#### **Method of Preparation:**

1. Place a heavy saucepot over a low flame. When the pan is hot, add the salt pork pieces.
2. Render the fat out of the salt pork and remove the pieces from the pan.
3. Add the onion, garlic, and jalapeno. Sauté until softened, approximately 3 minutes.
4. Add the rest of the ingredients and combine thoroughly.
5. Simmer entire mixture for 30 minutes, stirring periodically. Add the **Aro-Smoke 8056**.
6. Remove from flame and reserve for service.

#### **Research Chef Evaluation of Aro-Smoke 8056:**

**Aro-Smoke 8056** adds an ashy, hardwood smoked note to this barbecue sauce. **Aro-Smoke 8056** lends the sauce a taste as if it were cooked in a wood stove for several hours.

\* Developed by Red Arrow Culinary Specialists