

# RED ARROW INTERNATIONAL

## Culinary Creations

### **Aro-Smoke 8068™**

#### **Flavor Description:**

A hardwood smoke flavor that provides a sweet top note.



## Carolina Barbecue Sauce

Yield: 712gm

Serving: 12 portions – 59.3gm each

#### FORMULA: \*

#### **Ingredients:**

	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b><i>Aro-Smoke 8068</i></b>	<b>0.01</b>	<b>0.0</b>	<b>0.3</b>	<b>0.04%</b>
Yellow mustard	7.76	0.5	220.0	30.90%
Honey	10.58	0.7	300.0	42.14%
Sugar, brown	2.68	0.2	76.0	10.68%
White vinegar	4.02	0.3	114.0	16.01%
Red pepper flakes	0.06	0.0	1.6	0.22%
<b>Total</b>	<b>25.11</b>	<b>1.6</b>	<b>711.9</b>	<b>100.00%</b>

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

1. In a saucepot combine the mustard, honey, brown sugar and white vinegar.
2. Bring mixture to a boil.
3. Remove from heat and add the **Aro-Smoke 8068** and red pepper flakes.

#### **Serving suggestion:**

Serve hot or cold as a dipping sauce or sandwich spread.

#### **Research Chef Evaluation of Aro-Smoke 8068:**

**Aro-Smoke 8068** adds a sweet hardwood smoke that rounds out the acidity of the vinegar and mustard.

\*Developed by Red Arrow Culinary Specialists