

RED ARROW INTERNATIONAL Culinary Creations

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note.



Cherry Barbecue Sauce

Yield: 2295gm

Serving: 40 portions – 57gm each

FORMULA: *

Ingredients	Oz.	Lbs.	Grams	% Weight
Aro-Smoke 8068	0.04	0.002	1.0	0.04%
Salt pork, cubed	0.11	0.01	3.0	0.13%
Onion; peeled, small dice	2.47	0.15	70.0	3.05%
Garlic; peeled, minced	0.56	0.04	16.0	0.70%
Dijon mustard	5.29	0.33	150.0	6.54%
Ketchup	11.99	0.75	340.0	14.82%
Chili sauce	11.99	0.75	340.0	14.82%
Molasses	2.47	0.15	70.0	3.05%
Garlic chili paste	0.23	0.01	6.5	0.28%
Orange juice	2.12	0.13	60.0	2.61%
Rice wine vinegar	0.92	0.06	26.0	1.13%
Ginger; fresh, sliced	0.71	0.04	20.0	0.87%
Plum sauce	2.12	0.13	60.0	2.61%
Oyster sauce	2.12	0.13	60.0	2.61%
Soy sauce	0.78	0.05	22.0	0.96%
Hoisin sauce	2.82	0.18	80.0	3.49%
Star anise, 1 each	0.00	0.00	0.0	0.00%
Cinnamon stick, 1 each	0.00	0.00	0.0	0.00%
Cherries, pitted	9.88	0.62	280.0	12.20%
Cherry jam (sour)	24.34	1.52	690.0	30.07%
Total	80.93	5.1	2294.5	100.00%

Method of Preparation:

1. In a heavy saucepan, heat oil over medium flame.
2. When oil is hot add salt pork.
3. Render the fat from the pork and then remove the pork pieces.
4. Add the onions and sauté until softened.
5. Add the **Aro-Smoke 8068** and remaining ingredients. Simmer on low heat for 10 minutes.
6. Strain out solid ingredients: star anise, cinnamon sticks ginger, and any large cherry particles.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 is a natural choice for this cherry barbecue sauce due to its smoky, sweet profile. It blends well with the fruit flavors, while keeping that traditional barbecue sauce flair.

* Developed by Red Arrow Culinary Specialists