

# RED ARROW PRODUCTS Culinary Creations

## Churasco Rub

FORMULA: \*

Ingredients:	Oz.	Lbs.	Grams	% weight
Sugar	7.05	0.4	200.00	30.05%
Salt	7.05	0.4	200.00	30.05%
Black pepper, ground	0.21	0.0	6.00	0.90%
Paprika	1.76	0.1	50.00	7.51%
Thyme; dried, leaves	0.14	0.0	4.00	0.60%
Cumin	0.23	0.0	6.50	0.98%
Ancho, ground	0.42	0.0	12.00	1.80%
Cayenne pepper	0.18	0.0	5.00	0.75%
Chili powder	0.71	0.0	20.00	3.01%
Garlic; dried, granulated	0.71	0.0	20.00	3.01%
Onion; dried, granulated	0.71	0.0	20.00	3.01%
Mustard; dry, ground	0.71	0.0	20.00	3.01%
Oregano; dry, ground	0.07	0.0	2.00	0.30%
Brown sugar	3.53	0.2	100.00	15.03%
<b>Total</b>	<b>23.47</b>	<b>1.5</b>	<b>665.5</b>	<b>100.00%</b>

### Method of Preparation:

1. Combine all of the ingredients with the **Red Arrow products** in a food processor and pulse for 10 seconds or until thoroughly combined.

Product Used	Percentage of Product Used	Evaluation of Flavor
<b>Prime Rib 6151</b>	4.00%	<b>Prime Rib 6151</b> lends a dark roasted and savory prime rib flavor to the blend.

\* Developed by Red Arrow Culinary Specialists – 061907D