

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.

Cocktail Sauce

Yield: 324 gm.

Serving: 5 portions – 65 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharDex 7039	0.02	0.0	0.6	0.19%
Chili sauce	7.05	0.4	200.0	61.77%
Horseradish, prepared	0.42	0.0	12.0	3.71%
Lemon juice	0.28	0.0	8.0	2.47%
Ketchup	3.53	0.2	100.0	30.88%
Red pepper sauce	0.04	0.0	1.0	0.31%
Worcestershire sauce	0.04	0.0	1.2	0.37%
Kosher salt	0.04	0.0	1.0	0.31%
Total	11.42	0.7	323.8	100.00%

Method of Preparation:

1. Put **CharDex 7039** with the other ingredients into a large, non-metallic bowl and blend well.
2. Place in a refrigerator to keep chilled.

Research Chef Evaluation of CharDex 7039:

CharDex 7039 adds a pleasant smoke note to this cocktail sauce. The acidity is cut slightly, while the smoke flavor adds a roundness and depth to the sauce. The sauce is a great complement to any seafood item.

* Developed by Red Arrow Culinary Specialists

