

RED ARROW INTERNATIONAL Culinary Creations

Grillin' CB-200 SF™

Flavor Description:

An oil-based, GMO free grill flavor, having an overall mild, well-balanced grill profile. This flavor lacks the harsh butane note.



Compound Herb Butter

Yield: 518 gm.

Serving: 12 servings – 43 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CB-200 SF	0.04	0.0	1.2	0.23%
Butter, unsalted	16.01	1.0	454.0	87.59%
Parsley; leaves, chopped fine	0.28	0.0	8.0	1.54%
Sage; leaves, chopped fine	0.14	0.0	4.0	0.77%
Basil; leaves, chopped fine	0.07	0.0	2.0	0.39%
Rosemary; leaves, chopped fine	0.14	0.0	4.0	0.77%
Thyme; leaves, chopped fine	0.07	0.0	2.0	0.39%
Chives; fresh, chopped fine	0.88	0.1	25.0	4.82%
Garlic powder	0.04	0.0	1.2	0.23%
Chili powder	0.07	0.0	2.0	0.39%
Black pepper, ground	0.03	0.0	0.9	0.17%
Kosher salt	0.07	0.0	2.0	0.39%
Lemon juice	0.42	0.0	12.0	2.32%
Total	18.28	1.1	518.3	100.00%

Method of Preparation:

1. Place butter at room temperature.
2. Finely chop all herbs and set aside.
3. Place the butter in a tabletop mixer, using the paddle attachment soften butter.
4. Once the butter is softened use the whip attachment and add **Grillin' CB-200 SF** and all remaining ingredients.
5. Whip on high speed until butter has increased in size by ½, scraping sides frequently.
6. Using parchment paper or plastic wrap, form the butter in a log to be sliced at a later time.
7. Store in the refrigerator or freezer.

Serving suggestion

Can be sliced and placed on grilled fish, meats, or used as a spread for freshly baked bread.

Research Chef Evaluation of Grillin' CB-200 SF

Grillin' CB-200 SF adds a grill element to this compound butter. The grill flavor contributes a depth and complexity that adds versatility to its final use.

* Developed by Red Arrow Culinary Specialists