

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil M™

Flavor Description:

An oil-based smoke flavor that imparts a smooth mesquite taste.



Dry Marinade for Steak

Yield: 135 gm.

Serving: Enough to marinate 1.4 kg. of beef

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil M	0.19	0.01	5.3	3.92%
Salt	2.19	0.14	62.0	45.82%
Green bell pepper, dried	0.18	0.01	5.0	3.70%
Red bell pepper, dried	0.18	0.01	5.0	3.70%
Oregano; leaves, dried	0.35	0.02	10.0	7.39%
Guajillo chile	0.07	0.00	2.0	1.48%
Cumin, ground	0.04	0.00	1.0	0.74%
Onion powder	0.53	0.03	15.0	11.09%
Garlic powder	0.35	0.02	10.0	7.39%
Coriander, ground	0.14	0.01	4.0	2.96%
Lime zest, dried	0.56	0.04	16.0	11.83%
Total	4.77	0.3	135.3	100.00%

Method of Preparation:

1. In a food processor combine the **SmokEz Oil M** and salt. Blend well.
2. Place the green bell pepper, red bell pepper and Guajillo chile in a spice grinder, pulverize until a course ground.
3. Combine the **SmokEz Oil M** / salt blend and the pepper blend with the remaining ingredients. Mix well.

Serving suggestion:

This recipe may be used as a dry rub or as a seasoning blend for steaks.

Research Chef Evaluation of SmokEz Oil M:

SmokEz Oil M adds a rich mesquite smoke flavor to the seasoning blend that when combined with the herbs, lends a southwestern pit grilled flavor to the finished steak.

*Developed by Red Arrow Culinary Specialists