

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

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



Fajita Marinade

Yield: 518 gm.

Serving: enough to marinate 9 kg. of protein

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharDex 7039	0.37	0.02	10.4	2.00%
Yellow onion; peeled, julienne	5.86	0.4	166.0	32.05%
Garlic; peeled, minced	0.35	0.0	10.0	1.93%
Marjoram; leaves, dried	0.05	0.0	1.5	0.29%
Thyme; leaves, dried	0.05	0.0	1.5	0.29%
Lime juice	1.76	0.1	50.0	9.65%
Cilantro; leaves only, minced	0.53	0.0	15.0	2.90%
Cumin, ground	0.03	0.0	0.8	0.15%
Cayenne pepper, ground	0.03	0.0	0.8	0.15%
Kosher salt	0.25	0.0	7.0	1.35%
Chili powder	0.11	0.0	3.0	0.58%
Black pepper, ground	0.07	0.0	2.0	0.39%
Canola oil	8.82	0.6	250.0	48.27%
TOTAL	18.27	1.1	518.0	100.00%

Method of Preparation:

1. In a bowl, place **CharDex 7039** with all the other ingredients excluding the canola oil and blend well.
2. Slowly whisk in the canola oil.
3. Place the chicken breast in a shallow dish. Pour marinade over chicken breast.
4. Allow chicken to marinate in the refrigerator for two hours.
5. Heat a large size sauté pan. Add the chicken and marinade to the pan.
6. Sauté until chicken is 74°C.

Serving suggestion:

The fajita seasoning can be used to marinate beef, chicken, pork, etc. prior to sautéing.

Research Chef Evaluation of CharDex 7039:

CharDex 7039 is easily incorporated into this seasoning that is used for fajitas. It provides a smoked element to the main ingredient that adds a southwest flair.

* Developed by Red Arrow Culinary Specialists