

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' SD-20™

### Flavor Description:

A concentrated, well-balanced dry grill flavor.

## Ham Steak Rub



Yield: 103 gm.

Serving: enough for 4 – 284 gm.  
Ham steaks

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' SD-20</b>	<b>0.11</b>	<b>0.01</b>	<b>3.0</b>	<b>2.91%</b>
Kosher salt	0.35	0.0	10.0	9.71%
Ginger, ground	0.04	0.0	1.0	0.97%
Mustard, ground	0.07	0.0	2.0	1.94%
Black pepper, ground	0.04	0.0	1.0	0.97%
Brown sugar	2.72	0.2	77.0	74.76%
Lemon peel, dry	0.16	0.0	4.5	4.37%
Orange peel, dry	0.16	0.0	4.5	4.37%
<b>Total</b>	<b>3.63</b>	<b>0.2</b>	<b>103.0</b>	<b>100.00%</b>
Ham steak (cured & cooked)	40 oz.		283.5	

### Method of Preparation:

1. Mix **Grillin' SD-20** and remaining dry ingredients together and place into an airtight container for storage when not in use.
2. Preheat oven to 177°C.
3. Sprinkle dry rub on the ham steak and make sure to coat the entire top surface.
4. Set ham on a roasting platter and place into oven.
5. Cook until the ham's natural juices start to leech from it and mix with the rub. The rub will start to caramelize under the heat. (Approximately 15 minutes.)
6. Remove from oven and let rest 2 minutes.

### Serving suggestion:

Serve with starch and vegetable preparations.

### Research Chef Evaluation of Grillin' SD-20:

A grill note is added to this ham steak rub when **Grillin' SD-20** is incorporated. The flavor from **Grillin' SD-20** easily mixes with the other ingredients to produce an exceptional flavor.

\* Developed by Red Arrow Culinary Specialists