

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' GB™

### Flavor Description:

A chargrilled flavor that blends a subtle grilled taste with a mesquite smoke flavor in a dry powder form.



## Horseradish Rub

Yield: 143 gm.

Servings: Enough to season 2.8 kg. of beef

FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' GB</b>	<b>0.49</b>	<b>0.03</b>	<b>14.0</b>	<b>9.79%</b>
Salt	1.76	0.11	50.0	34.97%
Garlic powder	0.35	0.02	10.00	6.99%
Onion powder	0.53	0.03	15.00	10.49%
Rosemary, ground	0.14	0.01	4.00	2.80%
Black pepper, ground	0.07	0.00	2.00	1.40%
Brown mustard seed, crushed	0.14	0.01	4.00	2.80%
Horseradish powder	0.88	0.06	25.00	17.48%
Ancho chile, ground	0.14	0.01	4.00	2.80%
Sugar	0.53	0.03	15.00	10.49%
<b>Total</b>	<b>5.04</b>	<b>0.3</b>	<b>143.0</b>	<b>100.00%</b>

### Method of Preparation:

1. Combine the **Grillin' GB** with the remaining ingredients.
2. Mix well.

### Serving suggestion:

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

### Research Chef Evaluation of Grillin' GB:

**Grillin' GB** adds a smoky grill flavor that lends an outdoor barbecue taste to meat, while complementing the horseradish and garlic.

\*Developed by Red Arrow Culinary Specialists