

RED ARROW INTERNATIONAL Culinary Creations

CharDex H™

Flavor Description:

Provides a hearty smoke taste in a spray-dried form.



Juniper Berry Rub

Yield: 156 gm.

Serving: Enough to season 2.7 kg. of protein

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
CharDex H	0.11	0.007	3.0	1.93%
Juniper berry	0.21	0.0	6.0	3.9%
Ajowan seed	0.18	0.0	5.0	3.2%
Lemon peel	0.26	0.0	7.5	4.8%
Cayenne pepper, ground	0.07	0.0	2.0	1.3%
Garlic powder	0.35	0.0	10.0	6.4%
Onion powder	0.53	0.0	15.0	9.6%
Mint; leaves, dried	0.26	0.0	7.5	4.8%
Salt	2.65	0.2	75.0	48.2%
Black pepper, ground	0.07	0.0	2.0	1.3%
Chili powder	0.18	0.0	5.0	3.2%
Orange peel, dried	0.26	0.0	7.5	4.8%
Sugar	0.35	0.0	10.0	6.4%
Total	5.49	0.3	155.5	100.0%

Method of Preparation:

1. Place the ajowan seed and juniper berries in a spice grinder. Pulse until coarsely ground.
2. Combine the **CharDex H**, ajowan seed/ juniper berry blend and the remaining ingredients. Mix well.
3. Dust poultry or pork liberally with the seasoning blend, then bake, sauté or grill.

Research Chef Evaluation of CharDex H:

CharDex H adds a traditional hardwood smoke flavor to the finished chicken while complementing the savory, sweet, spicy flavor of the seasoning blend.

*Developed by Red Arrow Culinary Specialists