

RED ARROW INTERNATIONAL Culinary Creations

SmokEz Oil M™

Flavor Description:

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



Mexican Seasoned Oil

Yield: 332 gm.

Serving: Enough to season 12 portions of vegetables – 99 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil M	0.18	0.01	5.0	1.51%
Garlic powder	0.53	0.03	15.0	4.52%
Onion powder	0.88	0.06	25.0	7.53%
Coriander, ground	0.35	0.02	10.0	3.01%
Cumin, ground	0.18	0.01	5.0	1.51%
Marjoram; leaves, dried	0.11	0.01	3.0	0.90%
Black pepper, ground	0.18	0.01	5.0	1.51%
Red pepper, ground	0.07	0.00	2.0	0.60%
Achiote paste	2.12	0.13	60.0	18.07%
Vegetable oil	7.05	0.44	200.0	60.24%
Chili powder	0.07	0.00	2.0	0.60%
Total	11.7	0.73	332.0	100.00%

Method of Preparation:

1. Combine the achiote paste and half of the oil in a food processor. Mix well.
2. Add the **SmokEz Oil M** and the remaining herbs and spices. Mix well.
3. Add the remaining oil and mix until all ingredients are thoroughly incorporated.

Serving Suggestion:

This seasoned oil imparts maximum flavor when used at a 20% coating ratio for vegetables. The vegetables can then be used as a filling for an empanada or other pastries. Recommended vegetables to be used are mushrooms, zucchini, yellow squash, bell peppers and jicama.

Research Chef Evaluation of SmokEz Oil M:

SmokEz Oil M adds a mesquite smoke finish that blends well with the southwestern flavor of the oil.

* Developed by Red Arrow Culinary Specialists