

RED ARROW INTERNATIONAL Culinary Creations

Grillin' CN™

Flavor Description:

An oil-based combination of smoke and grill flavors that lends an open-fire, grilled taste.



Pork Seasoning Blend

Yield: 100 gms.

Serving: Enough to season 14 pork chops – 227 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CN	0.11	0.0	3.2	3.20%
Brown mustard seed, crushed	0.67	0.0	19.0	19.00%
Garlic powder	0.35	0.0	10.0	10.00%
Onion powder	0.53	0.0	15.0	15.00%
Thyme; leaves, dried	0.18	0.0	5.0	5.00%
Fenugreek seed	0.07	0.0	2.0	2.00%
Salt	1.30	0.1	36.8	36.80%
Black pepper, ground	0.07	0.0	2.0	2.00%
Lemon peel, dried	0.18	0.0	5.0	5.00%
Sugar	0.07	0.0	2.0	2.00%
Total	3.53	0.2	100.0	100.00%

Method of Preparation:

1. Place the fenugreek seed in a spice grinder; pulse until it is coarsely ground.
2. Combine the **Grillin' CN** and salt together in a food processor. Blend well.
3. Combine the **Grillin' CN** / salt blend, ground fenugreek and remaining ingredients. Mix well.

Serving suggestion:

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

Research Chef Evaluation of Grillin' CN:

Grillin' CN adds an outdoor fire-grilled note to the finished pork while complementing the sweet mustard flavor of the seasoning blend.

*Developed by Red Arrow Culinary Specialists