

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.



Red Wine Vinaigrette

Yield: 1245 gm.

Serving: 21 servings – 59 gm. each

FORMULA: *.

Ingredients:	Oz.	Lbs.	Grams	% weight
Grillin' CN	0.09	0.01	2.5	0.2%
Red wine vinegar	13.58	0.8	385.0	30.9%
Dill weed, dried	0.10	0.0	2.8	0.2%
Basil, dried	0.07	0.0	2.0	0.2%
Garlic; peeled, minced	0.39	0.0	11.0	0.9%
Yellow onion; peeled, minced	1.94	0.1	55.0	4.4%
Parsley, minced	0.14	0.0	4.0	0.3%
Sugar	1.59	0.1	45.0	3.6%
Salt	0.21	0.0	6.0	0.5%
Black pepper, ground	0.06	0.0	1.6	0.1%
Vegetable oil	20.46	1.3	580.0	46.6%
Olive oil	5.29	0.3	150.0	12.0%
Total	43.91	2.7	1244.9	100.0%

Method of Preparation:

1. Combine the red wine vinegar, dill weed, basil, garlic, onion, parsley, sugar, salt and black pepper in a mixing bowl.
2. Slowly whisk in the **Grillin' CN**, vegetable and olive oils.

Research Chef Evaluation of Grillin' CN:

The **Grillin' CN** adds a smoky grill flavor that provides a wood-grilled flavor to the dressing.

*Developed by Red Arrow Culinary Specialists