

RED ARROW INTERNATIONAL Culinary Creations



SmokEz Oil B™

Flavor Description:

A hickory smoke flavor with a subtle bacon note.

Roasted Shallot Dressing

Yield: 571 gm.

Serving: 10 portions – 57 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
SmokEz Oil B	0.21	0.01	6.0	1.05%
Shallots; whole, peeled	5.64	0.4	160.0	28.00%
Dijon mustard	0.21	0.0	6.0	1.05%
Garlic powder	0.04	0.0	1.0	0.18%
Sherry vinegar	1.06	0.1	30.0	5.25%
Honey	0.88	0.1	25.0	4.38%
White wine vinegar	1.41	0.1	40.0	7.00%
Rosemary; fresh, minced	0.01	0.0	0.2	0.04%
Black pepper, ground	0.01	0.0	0.2	0.04%
Salt	0.11	0.0	3.0	0.53%
Olive oil	5.29	0.3	150.0	26.25%
Canola oil	5.29	0.3	150.0	26.25%
Total	20.16	1.3	571.4	100.00%

Method of Preparation:

1. Preheat oven to 177°C.
2. Place shallots in a small bowl and lightly toss with 14.5 grams of olive oil.
3. Place shallots on a small sheet pan and put in oven to roast.
4. Roast shallots until softened, approximately 30 minutes.
5. Remove from oven and place in a food processor.
6. Pulse several times to mince the shallots.
7. Place the minced, roasted shallots into a mixing bowl.
8. Add white wine vinegar, sherry vinegar, Dijon mustard, garlic powder, honey, salt, pepper and rosemary to the shallots. Mix well.
9. Slowly whisk in the **SmokEz Oil B**, canola oil and remaining olive oil.
10. Chill dressing before serving.

Research Chef Evaluation of SmokEz Oil B:

SmokEz Oil B adds a smoked note with a light bacon flavor to this dressing, complementing the savory ingredients.

* Developed by Red Arrow Culinary Specialists