

RED ARROW INTERNATIONAL Culinary Creations

Grillin' SC Oil™

Flavor Description:

A clean and light chargrilled note with a mild, meaty component.



Roasted Vidalia Onion Dressing

Yield: 698 gm. Serving: 12 portions – 58 gm. each

FORMULA: *

| Ingredients: | Oz. | Lbs. | Grams | % weight |
|-------------------------------------|--------------|-------------|--------------|-----------------|
| Grillin' SC Oil | 0.14 | 0.0 | 4.0 | 0.57% |
| Vidalia onion, sliced in 1/2" rings | 10.02 | 0.6 | 284.0 | 40.66% |
| Garlic; peeled, minced | 0.42 | 0.0 | 12.0 | 1.72% |
| Egg yolks | 1.34 | 0.1 | 38.0 | 5.44% |
| Parsley; leaves only, chopped | 1.13 | 0.1 | 32.0 | 4.58% |
| Cider vinegar | 4.59 | 0.3 | 130.0 | 18.61% |
| Olive oil | 6.70 | 0.4 | 190.0 | 27.21% |
| Kosher salt | 0.21 | 0.0 | 6.0 | 0.86% |
| Black pepper, ground | 0.08 | 0.0 | 2.4 | 0.34% |
| Total | 24.63 | 1.5 | 698.4 | 100.00% |

Method of Preparation:

1. Preheat oven to 218°C.
2. Place onion rings on a sheet pan and brush with a light layer of olive oil.
3. Sprinkle lightly with salt and pepper.
4. Place pan in oven and roast onions until softened, approximately 20 minutes.
5. Remove from oven and let cool for 5 minutes.
6. In a food processor, combine the onion rings, garlic, egg yolks, parsley, and vinegar and pulse until mixture is broken up.
7. Slowly add the olive oil and **Grillin' SC Oil** until fully incorporated and emulsified.
8. Salt and pepper to taste.

Serving Suggestion:

Due to the versatility of this dressing, it can be used on salads or sandwiches.

Research Chef Evaluation of Grillin' SC Oil:

Grillin' SC Oil adds a meaty chargrilled flavor that provides a complex finish to this versatile dressing.

* Developed by Red Arrow Culinary Specialists