

# RED ARROW INTERNATIONAL Culinary Creations

## Grillin' SD-20™

### Flavor Description:

A concentrated, well-balanced dry grill flavor.



# Rotisserie Chicken Rub

Yield: 57 gm.

Serving: enough for 8 chicken breasts – 227 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Grillin' SD-20</b>	<b>0.25</b>	<b>0.02</b>	<b>7.0</b>	<b>12.21%</b>
Basil; leaves, dried	0.07	0.0	2.0	3.49%
Thyme; leaves, dried	0.03	0.0	0.8	1.39%
Oregano; leaves, dried	0.21	0.01	6.0	10.46%
Paprika	0.11	0.01	3.0	5.23%
Onion powder	0.16	0.01	4.5	7.85%
Garlic powder	0.16	0.01	4.6	8.02%
Cayenne pepper, ground	0.04	0.0	1.3	2.18%
Orange peel, dried	0.35	0.02	10.0	17.44%
Lemon peel, dried	0.35	0.02	10.0	17.44%
Kosher salt	0.25	0.02	7.0	12.21%
Black pepper, ground	0.04	0.0	1.2	2.09%
<b>Total</b>	<b>2.02</b>	<b>0.1</b>	<b>57.4</b>	<b>100.00%</b>
Chicken breast - boneless, skinless	64 oz		1814.4	

### Method of Preparation:

1. Mix **Grillin' SD-20** and the remaining dry ingredients together, place into an airtight container for storage when not in use.
2. Preheat oven to 204°C.
3. Sprinkle rotisserie rub on the chicken breast making sure to coat all sides.
4. Set chicken on a roasting platter and place in oven.
5. Cook until internal temperature reaches 74°C. Remove from oven and let rest 2 minutes.

### Serving suggestion:

Serve as traditional rotisserie chicken with starch and vegetables preparations.

### Research Chef Evaluation of Grillin' SD-20:

The use of **Grillin' SD-20** enables this concept to reproduce the slow-roasted rotisserie style of cooking. **Grillin' SD-20** easily adds the grill flavor that is vital to the dish.

\* Developed by Red Arrow Culinary Specialists