



JAMAICA

Beach Spice SALSA

20 grams Tree Top Apple Juice Concentrate, 70 Brix

7.12 grams Tree Top Evaporated Apple Pieces, ¼" x ¼", unsulfured

5 grams Tree Top Apple Flake Powder, 32 mesh, sulphur

2.10 grams Northwest Naturals Lime Juice Concentrate, single strength

75 grams water

60 grams diced tomato, #10 can

45 grams tomato puree, #10 can

8 grams whole black beans

7.90 grams ¼" IQF onions, roasted

4.30 grams apple cider vinegar

3.19 grams fine sea salt

2.05 grams clear gel gum

2 grams small IQF cilantro

0.30 grams garlic, minced in water

0.25 grams apple flavor

0.15 grams grillin GB

0.12 grams tamarind flavor

0.12 grams lychee flavor

0.12 grams thyme leaves

0.12 grams cinnamon, ground

0.10 grams koji aji yeast

0.09 grams Jamacian jerk flavor

0.08 grams allspice flavor, natural

0.05 grams nutmeg, ground

0.02 grams red color

Mix flavors with salt and reserve. Mix all other dry ingredients and mix well and reserve. Add all wet ingredients to kettle and begin heating to 180°F, mixing constantly with whisk. Add flavor salt mixture, followed by dry mix, slowly and whisking until gum is completely hydrated. Hold at 180°F for 3 minutes and portion in 8 ounce tubs, seal and chill immediately.