



## Marinades & Seasonings Guide

---

### • Henny Penny Marinade Seasoning

Product #07450

#### Directions:

Combine 3 ounces of *Marinade Seasoning* with 1 gallon of water. Place cleaned product into marinade solution. Maintain product for 12-24 hours, ***under refrigeration***. This quantity is sufficient to marinate up to 10 lbs. of product.

*Marinade Seasoning* is designed to be used in conjunction with Henny Penny *Marinade Breading* (product #07400)

---

### • Henny Penny Barbecue Sauce Mix

Product #07440

#### Directions:

Combine one 8-ounce bag of *Barbecue Sauce Mix* with a #10 can of catsup and one cup of meat stock or water. Bring this solution to a boil and simmer for 10 minutes. For a thinner sauce add an additional  $\frac{1}{4}$  cup of meat stock or water.

---

### • Henny Penny Hot Marinade Seasoning

Product #07466

#### Directions:

Combine 6 ounces of *Hot Marinade Seasoning* with 1 gallon of water; mix thoroughly. This quantity is sufficient to marinate up to 25 lbs. of product. Cover product with marinade and let stand up to 2 hours at room temperature. If a longer marinade time period is desired product must be refrigerated.

