

Marinade Injector Secrets!



Soon You WILL BBQ like a Pro!

Marinade Injector Secrets

Ever marinated a cut of meat, chicken or turkey, only to find the lack of flavour disappointing? It can be extremely annoying to find what you have carefully prepared is dry or tastes only slightly better! Well - the most powerful flavour tool you'll EVER use is the **Marinade Injector!**

Many Aussies however are unaware that these tools exist - let alone the dynamic impact that it will have on their cooking.

Extremely simple and cheap - (basically a large bore syringe) - it puts an end to dryness and lack of flavour forever - because it pumps the moisture and flavour right to the heart of whatever you are cooking!

I am not exaggerating when I say.....

This tool alone - will RADICALLY ALTER YOUR BARBECUING RESULTS!

Imagine smoky brandy and butter flavours throughout your top-side roast! Or red wine, rosemary and garlic pumped to the heart of your leg of lamb, apple juice, fiery chilli and mustard injected deep into pork shoulder roast! The possibilities and variations are limited only by your imagination!

Your barbecued meat will never taste the same again!

To prepare whatever culinary injection you choose -- simply combine the flavours in a mortar and pestle or glass bowl and crush, add the liquid and soak for 30 -- 60 minutes.

Alternatively, you may crush the spices or garlic or whatever together, add your choice of liquids and gently warm in the microwave. Always allow to cool -- then **strain carefully (to prevent blocking the needle)** and inject into several points on the meat.

You will see the meat swell - as the moisture and flavour permeates the tissue!

The microwave method also lends itself ideally to incorporate butter into the solution, allowing rich buttery flavours to penetrate deep into the meat!

Use stock, or fruit juices such as apple or orange etc, water, beer or any other liquid you like as the carrier of your flavour! As a bonus - if you decide you would like to make your own hams at home - the injectors can be used to pump curing solution into the meat! They are a must have item for any serious cook or BBQ-er!

RECIPES

Basic Injector Recipes

Chicken Lemon Butter Marinade

- 1- 1/2 cups of chicken stock (real or chicken cube + water)
- 2 tsp ground black pepper
- 1/2 tsp salt (or to taste)
- 2 TBS butter
- Zest of 1 or 2 lemons (to taste)
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Microwave for 1 minute to melt butter. Stand for 10 mins, stir well Strain thoroughly. Your marinade is ready to pump.

Brandied Butter Beef Marinade

- 1- 1/2 cups of beef stock (real or beef cube + water)
- 2 tsp ground black pepper
- 1/2 tsp salt (or to taste)
- 2 TBS butter or olive oil
- 1/4 cup brandy
- 1 tsp ground allspice
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients except brandy, stir well. Microwave for 1 minute to melt butter. Stand for 10 mins, add brandy and stir well Strain - your marinade is ready to pump.

Garlic Lamb & Rosemary Marinade

- 1- 1/2 cups of chicken or beef stock (real or cube + water)
- 3 tsp ground black pepper
- 1/2 tsp salt (or to taste)
- 2 TBS olive oil
- 2 tsp garlic powder or 4 crushed cloves garlic
- 1/3 cup fresh rosemary (bruised)

Combine all ingredients, stir well. Microwave for 1 minute. Stand for 30 mins, stir well strain thoroughly.

RECIPES

Pork Apple Chilli Marinade

- 1- 1/2 cups of apple juice
- 2 tsp ground black pepper
- 1 tsp salt (or to taste)
- 2 TBS olive oil
- 1 TBS chilli powder or Cayenne pepper
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Microwave for 1 minute. Stand for 30 mins, stir well and strain.

Honey Soy Marinade

- 1 cup water
- 1/2 cup of soy sauce
- 1 tsp chinese 5 spice powder
- 2 TBS honey
- 1 TBS fresh grated ginger
- 1/2 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Microwave for 1 minute. Stand for 30 mins, stir and strain.

Red Wine Marinade

- 1- cup Merlot or Shiraz
- 2 tsp bruised fresh rosemary
- 1 tsp salt (or to taste)
- 1 tsp ground black pepper
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Stand for overnight or at least 60 mins, stir and strain.

Orange Basil Marinade

- 1 cup orange juice
- 1/4 cup of orange marmalade
- 2 TBS dried basil flakes
- 1 tsp fresh grated ginger
- 1/2 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Microwave for 1 minute. Stand for 30 mins, stir and strain.

RECIPES

Cajun Spiced Marinade

- 1- 1/2 cups water or stock
- 4 tsp ground paprika
- 2 tsp ground black pepper
- 2 tsp onion powder or 1/2 mashed raw onion
- 2 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 1/2 teaspoon cayenne pepper
- 1 1/2 teaspoon rubbed dried thyme
- 1 1/2 teaspoon ground oregano
- 2 tsp garlic powder or 4 crushed cloves garlic

Combine all ingredients, stir. Stand overnight or at least 60 mins, strain - very well.

Cinnamon Apricot Marinade

- 1- 1/2 cups apricot juice
- 2 tsp ground cinnamon
- 1 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Stand overnight or at least 60 mins, stir and strain.

Orange Basil Marinade

- 1 cup orange juice
- 1/4 cup of orange marmalade
- 2 TBS dried basil flakes
- 1 tsp fresh grated ginger
- 1/2 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Microwave for 1 minute. Stand for 30 mins, stir and strain.

RECIPES

Indian Spiced Marinade

- 1- 1/2 cups water or stock
- 4 tsp ground turmeric
- 2 tsp ground black pepper
- 1 tsp onion powder
- 2 tsp salt (or to taste)
- 1 TBS vegetable oil
- 1 teaspoon ground cardamom
- 1 1/2 ground chilli powder
- 1 1/2 teaspoon ground coriander seed
- 1 teaspoon ground cinnamon
- 1/2 tsp ground nutmeg
- 2 tsp garlic powder or 4 crushed cloves garlic

Combine all ingredients, stir. Stand overnight or at least 60 mins, strain - very well.

Whiskey Beef Marinade

- 1/2 cup fine whiskey
- 1/2 cup beef stock
- 2 tsp ground allspice
- 1 tsp salt (or to taste)
- 1 tsp white pepper
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Stand overnight or at least 60 mins, stir and strain.

Apple Cider Marinade

- 1- cup alcoholic apple cider
- 2 tsp honey or maple syrup
- 1 tsp salt (or to taste)
- 1 tsp ground white pepper
- 1 tsp garlic powder or 2 crushed cloves garlic

Combine all ingredients, stir well. Stand at least 60 mins, stir and strain.

Lemon Apple Cider Marinade

- 1- cup alcoholic apple cider
- 2 tsp honey
- 1/4 cup fresh lemon juice
- 1 tsp salt (or to taste)
- 1 tsp ground white pepper
- Zest of 1 Lemon

Combine all ingredients, stir well. Stand at least 60 mins, stir and strain.

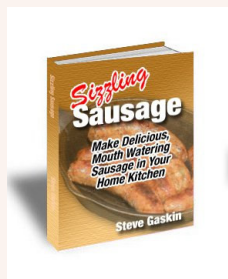


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