

Chef Ben's guide to MARINADES & SEASONINGS

Add zest, texture, flavors!

Create easy signature items with simple mix and bread marinades and seasonings—we've done all the work!

Henny Penny Marinade Seasoning

Combine 3 oz *Marinade Seasoning* with 1 gal water. Place cleaned product into marinade solution. Keep refrigerated for 12 to 24 hours. Makes enough for 10 lb (4.5 kg) product. Use with *Henny Penny Marinade Breading*.

Henny Penny Barbecue Sauce Mix

Combine one 8 oz bag of *Barbecue Sauce Mix* with one #10 can catsup and one cup meat stock or water. Bring solution to a boil and simmer 10 minutes. For a thinner sauce add an additional ¼ cup meat stock or water.

Henny Penny Hot Marinade Seasoning

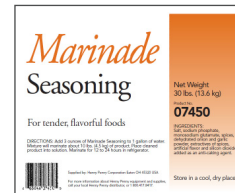
Combine 6 oz *Hot Marinade Seasoning* with 1 gal water. Cover product with marinade and let stand up to 2 hours at room temperature. If longer marinating time is desired, product must be refrigerated.

Henny Penny Chicken Seasoning

To create your own bulk breading, combine one 26 oz packet *Chicken Seasoning* with 6 cups salt and 25 lb flour. Follow normal breading procedures for frying.

Henny Penny Double Dip Wash

Combine 1 cup *Double Dip Wash* with 1½ cups cool water. Dip, bread and fry. For batter, add more *Double Dip Wash* to achieve desired thickness. Dip and place directly into fryer. Batter will run off if allowed to sit.



For additional products, descriptions and ordering information, see our complete **Breadings & Seasonings Guide** brochure.