



ITEM: Old Plantation BBQ Marinade Seasoning
Blend 129

SIZE: 10.75 Oz.
Packed 24 Bags Per Case

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Spices, Dextrose, Sodium Phosphates (13.95%), Paprika, Natural Smoke Flavoring, Sugar, Ground Celery, Onion Powder and less than 2% Sodium Aluminosilicate added as an Anticaking Agent.

DIRECTIONS FOR USE IN A VACUUM TUMBLER

Breasts: Place 25.0 Lbs. of boneless, skinless chicken breasts in a vacuum tumbler.
Add 29.25 Ozs. of water and 10.75 Ozs. seasoning.
Vacuum tumble 20 minutes.

Wings: Place 50.0 Lbs. of chicken wings in a vacuum tumbler.
Add 29.25 Ozs. of water and 10.75 Ozs. of seasoning.
Vacuum tumble 20 minutes.

NOTES: Depending on pickup desired, the amount of water that is used can be changed.
If a more intense flavor profile is desired, increase seasoning usage by 10%-25%.
If a less intense flavor profile is desired, decrease seasoning usage by 10%-25%.

DIRECTIONS FOR USE AS A SOAK

1. Dissolve 10.75 Ozs. of seasoning in one gallon of water. Adjust the amount of water depending on strength marinade desired.
2. Use plastic or stainless steel containers only.
3. Product can be marinated for as little as 30 minutes or as long as 24 hours depending on your need and the desired intensity of flavor.
4. Product should be kept under refrigeration during marination.

NOTES: This marinade seasoning can also be used for beef, pork or seafood.
To marinate boneless beef or pork in a vacuum tumbler, use the procedures outlined for chicken breasts.
When marinating by soaking use the directions as outlined for chicken.