



Chinese Restaurant Chefs' Trade Secret with Gluten Free Marinade

Make tender, moist and juicy “Velvety” stir-fried meats!



Velvetized sliced chicken



Sliced chicken



Marinated sliced beef



Oil blanching



Velvetized sliced beef



Gluten Free
Marinade Seasoning
Starport 356

Gluten Free Marinade Seasoning Velvetization Process

- Marinating and Velvetizing meat with **Starport Marinade Seasoning** makes tenderer, juicier and more moist meat.
 - Oil-blanching, “Velvetizing” the meat in hot oil cooks all the surfaces simultaneously and seals the juice in maintaining high yield.
 - Velvetized meat is pre-cooked, which expedites re-cooking in seconds for quick “cook-to-order” turn around. It also retains velvety texture even microwave re-heat.
 - For oil free meals, marinated meat may be poached in hot water or steamed to create velvety texture.
1. **To MARINATE:** For 10 lbs. of sliced, diced or ground meat: Dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Gluten Free Starport 356) in 1-1/4 C. water then mix 1 C. oil in a bowl. Add to meat, stir and marinate in covered container for 30 minutes or more in refrigerator. Best to make daily batches.
 2. **To VELVETIZE:** Oil blanch meat in deep fryer at 350F in 2-pound batches for 60-80 seconds until internal temperature reaches 160F, loosen and un-clump the meat pieces. Remove and drain. Set aside or refrigerate for final use.
 3. **For STEAM or POACH MEAT:** For **10 lbs.** of sliced or diced meat, dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Gluten Free Starport 356) in 1-1/4 C. water then add to meat, stir and marinate in covered container for 30 minutes or more in refrigerator. Best to make daily batches.