



## Q120 - MARINADE INJECTOR

### *Instructions:*

1. Attach needle to outside tip of injector by turning clockwise. Do not over tighten.
2. Pull piston upward to draw marinade into injector. To prevent air from entering the cylinder, make sure both holes on needle shaft are immersed in the marinade.
3. Create a geometrically-centered injection point in the meat with one deep, straight needle track and two additional tracks branching out from the original injection point.
4. Insert needle deep into injection point. To ensure even distribution of marinade, begin to inject marinade, while slowly pulling needle out of meat. Repeat for each needle track. For thin cuts or fillets, inject marinade through the sides of the meat after the meat has been wrapped in plastic.
5. Marinated meat is ready to cook.

### *Tips:*

- Marinade injector can also be used to baste the surface of the meat.
- Add your favorite spices or rubs to butter, wine, beer or stock bases to create delicious, custom marinades.
- Be sure O-ring on piston is lightly coated with cooking oil before using.
- Recommended marinade quantity 1.5 oz (45mL) per lb (454 g) of meat.

