



Chinese Restaurant Chefs' Trade Secret

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

Use Starport Foods' Gluten Free Marinade Seasoning (356) – a seasoned, dry, marinade & tenderizer



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 tender, juicy and moist proteins.
 - Oil-blanching, “Velvetizing” the meat, seals all the surfaces, keeping the moisture in and maintaining yield.
 - Velvetized meat can be re-cooked in seconds in wok stir-fries, on the griddle, or in the microwave, maintaining velvety texture.
 - Marinated meat creates velvety texture when steam cooking – for oil free meals.
1. **To MARINATE:** For **10 lbs.** of sliced or diced meat: Mix **0.4 lb. (7/8 C.) Marinade Seasoning** (Starport 356), **1-1/4 C.** water and **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 STEAMING MEAT:** For **10 lbs.** of sliced or diced meat, OMIT OIL, add **1-3/4 C.** water to **0.4 lb. (7/8 C.) Marinade Seasoning** (Starport 356). Add to meat, stir and marinate in covered container for 30 minutes or more in refrigerator. Best to make daily batches.