

## STARPORT® FOODS

P.O. Box 22366, San Francisco, CA 94122 E-mail: dtsang@StarportFoods.com

### Sliced Beef Velvetization Process



Trade secrets – Velvetization makes sliced meat velvety, moist and cooks quickly for stir-frying.

Beef Marinate & Velvetization Process:

1. For 10 lbs sliced beef. Mix 0.6 lb. (1-1/4 C.) **Marinade Seasoning (Starport 356)**, 1-1/4 C. water and 1-1/4 C. oil then add to sliced meat mix well and marinate for 30 minutes or more.
2. Marinated meat may be portioned and refrigerated or freeze.
3. To velvetize: Oil blanch chicken in deep fryer at 350 F for 60-80 seconds in 1-2 lb batches, loosen clumps, remove when internal temperature reaches 170 F, either for immediate use or cool and portioned to refrigerate or freeze.
4. If deep fryer is not available, use a deep pot or wok with 1-2 gallons of oil, heat oil then oil blanch in 1 lb. or smaller batches.
5. Marinated meat may be stir-fried **without oil blanching** in small batches (0.75 lb.), using slightly more oil in the wok or griddle. Spread meat out evenly and let sear then stir, remove when done, continue with additional batches as needed. Continue with recipe when meat is prepared.