



Marinades & Seasonings Guide

• Henny Penny Marinade Seasoning

Product #07450

Directions:

Combine 3 ounces of *Marinade Seasoning* with 1 gallon of water. Place cleaned product into marinade solution. Maintain product for 12-24 hours, ***under refrigeration***. This quantity is sufficient to marinate up to 10 lbs. of product.

Marinade Seasoning is designed to be used in conjunction with Henny Penny *Marinade Breading* (product #07400)

• Henny Penny Barbecue Sauce Mix

Product #07440

Directions:

Combine one 8-ounce bag of *Barbecue Sauce Mix* with a #10 can of catsup and one cup of meat stock or water. Bring this solution to a boil and simmer for 10 minutes. For a thinner sauce add an additional $\frac{1}{4}$ cup of meat stock or water.

• Henny Penny Hot Marinade Seasoning

Product #07466

Directions:

Combine 6 ounces of *Hot Marinade Seasoning* with 1 gallon of water; mix thoroughly. This quantity is sufficient to marinate up to 25 lbs. of product. Cover product with marinade and let stand up to 2 hours at room temperature. If a longer marinade time period is desired product must be refrigerated.



- **Henny Penny Western Seasoning Dip**

Product #07916

Directions:

Open Frying Process with Henny Penny Western Breading, #07912

8 cut chicken - 335°F – 15 – 18 minutes frying time.

One Step Frying - Use 1 cup of *Western Seasoning Dip* to 1 gallon of water, mix thoroughly.

Dip and bread and fry immediately.

Two Step Frying – Use ¼ cup of *Western Seasoning Dip* to 1 gallon of water mix thoroughly.

1. Dip and bread
2. dip and bread again - fry immediately.

- **Henny Penny Chicken Seasoning**

Product #07600

Directions:

Combine 1 Henny Penny *Chicken Seasoning* packet (26 ounces) with 6 cups of salt and 25 lbs. of flour. Follow normal breading procedures for product frying.

- **Henny Penny Double Dip Wash**

Product #07750

Directions:

Combine 1½ cups of cool water with 1 cup of Henny Penny *Double Dip Wash* (additional or less liquid may be added if a respectively thinner or thicker wash is desired). Dip product in wash, subsequently coat with breading, and fry.

To create a batter: combine liquid with enough *Double Dip Wash* to achieve the desired thickness (approximately that of a waffle batter). Dip product into batter, remove and place directly into fryer. Batter will run off of product if allowed to sit before frying.