



Ofargo

# MARINADE INJECTOR

Recipe e-Book





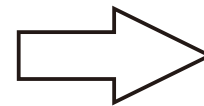
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Meat Injector



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## About Ofargo

Ofargo Co., Limited, doing business as Ofargo, is a global e-commerce company based in the world factory—China that designs, develops, and sells outdoor grill and kitchen tools by online business. Founded by three grill fanatics— Sook, John and Evan, Ofargo is engaged in becoming the world’s leader in outdoor BBQ, grill & smoking tools, kitchenware and backyard cooking gears.

Ofargo is primarily known for its turkey or grill marinade injectors, for its great valued products and friendly customer services. Its high-quality and affordable product lines are divided into high-end elegant products as gift idea, cost-efficient ones as daily tools and cost-saving options for temporary supply, varying subject to individual needs and practical situations.

Recognizing the increasingly potential market for mobile shopping trends, Ofargo is persistently focus on selling directly to the target markets via regional web shops and Amazon marketplaces. Specialized in heavy duty products and flexible services, Ofargo is committed to injecting all of your enjoyment into every juicy bite.



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# 1. Safety & Warnings

As we know, backyard grill or BBQ is one of the most interesting and exciting entertainment activities, but safety should be placed at first all the time. Before Ofargo marinade injector injects enjoyable experience into your every juicy and delicious bite, you are recommended to take time to read our SAFETY & WARNINGS first. We believe, your family and friends will thank you for it.



**⚠ WARNING:**

**CHOKING HAZARD** -- Small parts. Not for children under 3 years or any individuals who have a tendency to place inedible objects in their mouths!



**⚠ WARNING:**

This is not a medical device. Please use it as a marinade injector only.



**⚠ WARNING:**

Sharp needles! KEEP OUT OF THE REACH OF CHILDREN or USE WITH ADULT SUPERVISION ONLY!



## **Friendly Reminder:**



Considering sharp needles danger, we add plastic protective caps for meat needles. It is safe for you to assemble or disassemble this kit. However, please remember to remove the tiny transparent plastic protective caps that cover needles before use. Don't leave the inedible caps in your food or meat, because it definitely tastes terrible and hurts your teeth and stomach.





## 2. How To Use Marinade Injector

### 2.1 Component Introduction:

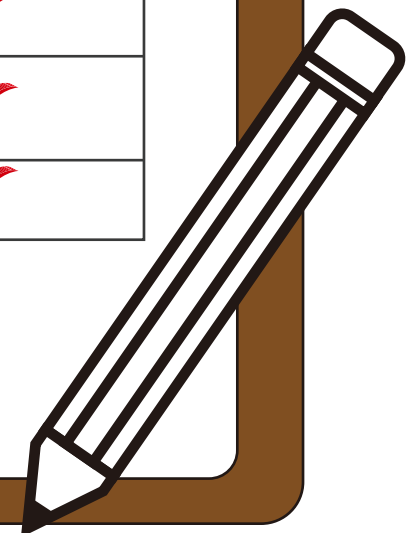


When you receive your loved package, please kindly check if all in one box before you are appreciating our charming and exquisite box.



### What You Get:

Components	Qty (pcs)	Functions	Status
1 oz/30ml meat injector	1	Injecting and holding marinades	<input checked="" type="checkbox"/>
Multi-functional meat needles	2	2x 3" needles: one (small-hole) for pure and fine liquid marinades; the other (angled-cut) for minced marinades	<input checked="" type="checkbox"/>
Spare silicone O-rings	2	Replacements: 1 large O-ring for plunger piston; 1 small O-ring for needle screw seal	<input checked="" type="checkbox"/>
Transparent plastic protective caps for needles	1	Protecting sharp needle from puncturing skin	<input checked="" type="checkbox"/>
Cleaning brush for needles	1	Cleaning needle inner tube	<input checked="" type="checkbox"/>





## 2.2 Before Use



When you slide card and open the portable package, please read our Friendly Reminders on the card back. Don't miss them out!

### **Friendly Reminders:**

- Inside syringe barrel, there is some silicone oil (100% food-grade) for plunger lubrication only.
- It is recommended to gently wash the whole product using a dime-sized amount of dishwashing liquid and hot water, prior to the first time you use for health and safety.
- Apply a thin film of food oil (like canola, olive oil) around the inside of the barrel before each use. Without it, the plunger will be very hard to push!
- Please remove the tiny needle plastic protection cap before use.
- Seasoning herbs should be grounded up to be quite smaller than needle hole.
- **SHARP NEEDLES! KEEP OUT OF THE REACH OF CHILDREN or USE WITH ADULT SUPERVISION ONLY!**

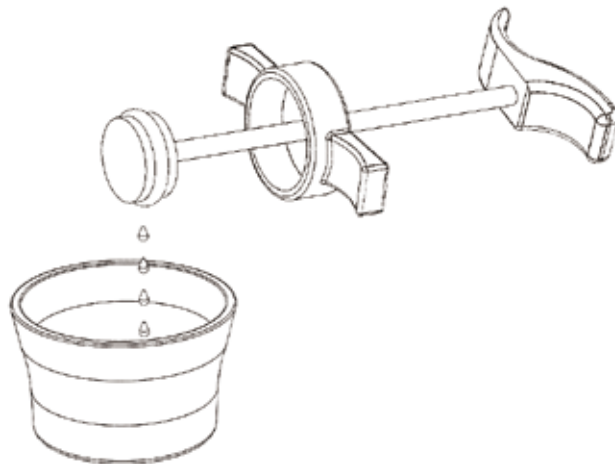




Although our high-qualified product is made of FDA compliant materials (100% food-grade) with extremely care in 30+ production process, it is still necessary to care for and clean Ofargo marinade injector properly. After all, it flies across half of the world to arrive at your home. More importantly, keep your family healthy and safe. So, let's move on the following steps:



1. Before the first time you use your marinade injector, please wash all components gently by using a dime-sized amount of dishwashing liquid and hot water to remove the food-safe silicone oil we apply during assembly. If you like, you can place it in the dishwasher, instead of by hand. (please refer to “Cleaning & Maintenance” for more info about washing injector)



2. Apply a thin film of food oil (like canola, olive oil) around the inside of the injector barrel whenever you use it. Follow this tip, dear, otherwise the plunger will be very hard to push! With oil lubrication, it's smooth to move the plunger, which make it more easy to assemble and disassemble.



## 2.3 Filling Your Marinade Injector

“What? Fill the marinade injector with my home-made marinades? That is way too easy! Don’t over-talk it!” That might be what most of grill fans have in their mind when it comes with this topic. Yet, different marinade will result in different filling marinade method. Let’s start to unveil our professional methods.

### ***Read First: Keep Your Marinade as Fine & Small as possible***

Though our meat needles are designed to inject both liquid and chunky marinades, you should aim to keep ingredients as finely chopped and small as possible. This can help you avoid needle clogging and the frustration that goes along with it.



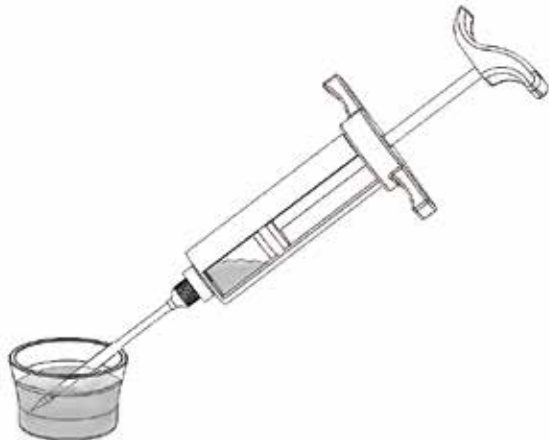
## ***Needle-Interchangeable Method for Pure or Chunky Thick Liquid Marinades***

1)



When you slide card and open the portable package, please read our Friendly Reminders on the card back. Don't miss them out!

2)



Remove the protective cap from needle tip. Put needle tip into your marinade container, and make sure the needle tip is completely soaked in the marinade. Then draw the marinade up into the barrel chamber by pulling the O-ring handle.



Apart from thin liquid marinade, you may love some puree marinade, which contains thicker ingredients that won't easily be sucked up into the needle (e.g. apple sauce, mint jelly). Don't worry, because we have a proper Barrel-Pour Method, and you just need to do things differently.

### ***Barrel-Pour Method***

#### ***for Puree Marinade with Fine & Small Chunks or Flakes***

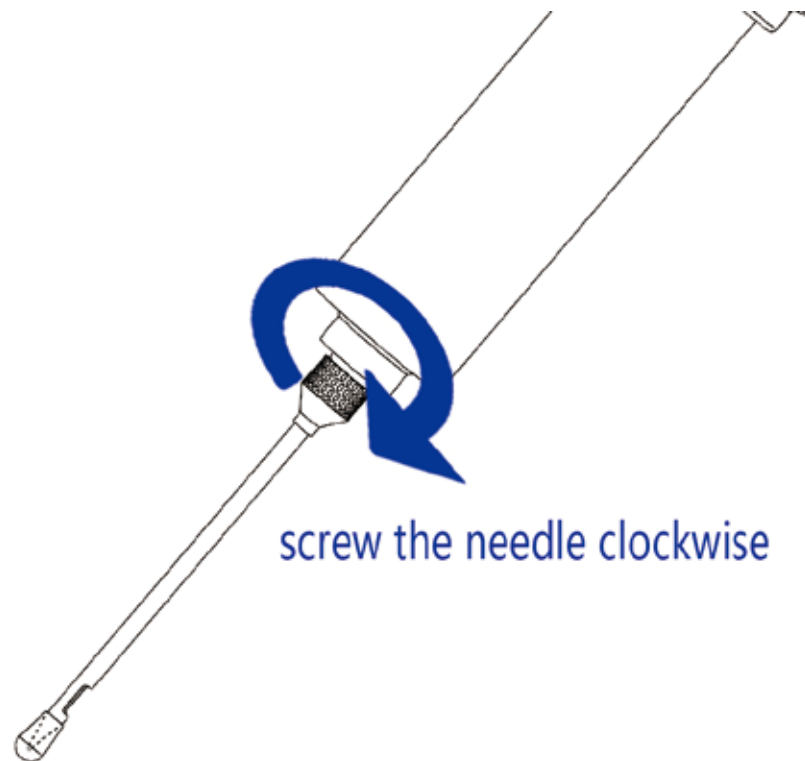
1)

Once the puree is fine enough, screw the 3" small needle clockwise onto the injector barrel until needle O-ring is tightened. Do not over-tighten it (keep protective cap covering the needle to protect your hand).





Then, unscrew the plunger assembly top cap, and fill the barrel with your marinade (e.g. spoon or pour the puree into the barrel chamber).





2)



Once it's sufficiently filled, clockwise screw the plunger assembly top cap back onto the barrel with the plunger fully pulled out. Be careful, don't press the plunger accidentally. Otherwise, your delicious marinade will spill out to your apron.

3)



Reverse your injector holding a chamber of marinade. Remove the needle protective cap. With the needle tip pointing upwards, firmly tap the side of the barrel with a non-marking object like a wooden spoon or your bare hand to shake all the ingredients down to the plunger end of the barrel. Then, slowly push the plunger in until all the air is expelled and the ingredients start to come out the end of the needle.

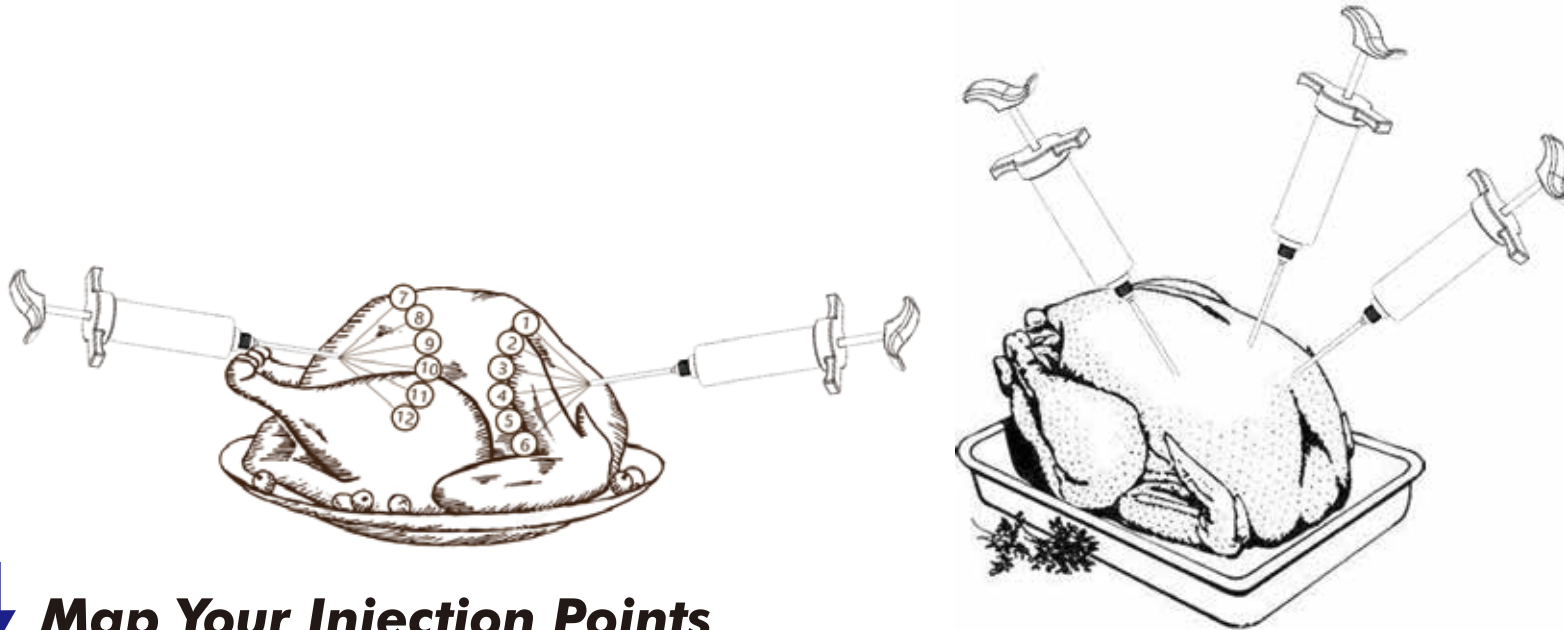


## 2.4 Injecting Your Marinade

In terms of injecting your marinade into meat or poultry, believe it or not, you're not simply stabbing a giant needle into the center of your meat and pushing the plunger. In fact, there are specific techniques you must know to ensure flavors spread evenly to reach every corner of your meat or poultry. Rest assured following our professional methods will help you get every bite of meat is juicy and yummy.

### ***Oil Your Meat Needle***

Apply a little food oil (e.g. canola, olive oil) on the outside of the needle before inserting it into your meat. Besides protecting the needle, the oil ensures it travels through any thickness and consistency smoothly, due to its great lubrication feature.



## ↓ **Map Your Injection Points**

Due to marinade's spread distance limit inside the meat, it's essential to evenly plan your entry points around the meat so marinade will be dispersed evenly throughout the meat. Failing to do so may result in flavor overlaps in some areas or creating some sections of meat with no flavor at all. Space your injection sites approximately two inches apart and insert the needle as far as it will go. If you're injecting ribs, insert the needle parallel to the bone, aim to inject downwards by approaching the meat's center from above, to prevent marinade leaking out after injecting. (please see the above "Injection Point Map")



## ***Limit the Number of Entry Points***

As we know, foods naturally lose water content during the cooking process, which is why you want to limit the possibility as much as possible. The more holes you pierce into your meat, the more juice you risk losing. When dealing with an odd-shaped piece of meat or a whole carcass, two-inch gaps between entry points aren't necessarily practical. At the moment, our angling technique injection works out. Reuse the same hole several times by injecting at different angles. This prevents making too many holes in the meat and losing moisture and flavor! Marinade refill is necessary if you want to ideally aim for about 30ml of marinade per 1/2kilogram of meat.

## ***Keep Your Needle In The Meat***

Keep your needle in the meat and do not remove the needle from the puncture hole completely, unless you need to refill the barrel with marinade. Instead, bring the needle as close to the surface as possible when you need to change injection angle. Then use the angling technique with deeper insertions to cover a larger area.



### ↓ ***Parallel Injection & Plunge While Pulling***

Even distribution is key for optimal results, avoiding some sections of meat over-flavored and some less-flavored. That is why you need to insert the needle parallel to the grain. Here is a tip: push down on the plunger as you slowly remove the injector. In this way, you can make sure marinade reaches every layer of the meat.

### ↓ ***Apply Pressure Steadily***

When pushing the plunger into the barrel to release marinade, ensure your movement is slow and steady. Going too fast will leave blobs of marinade throughout your meat; going too slow won't leave sufficient flavoring behind. The only time you want to reduce pressure is when you near the surface. Lift the skin (if the meat has one) and push the needle all the way into the meat without it coming out the other side. Then, gently depress the plunger as you slowly draw the needle out of the meat. Don't overdo it or the marinade will come spurting out! Moreover, this will allow the meat to reseal as you extract the needle.



## **Tips:**

### **Tip 1: Allocate Marinades Evenly**

How much marinade you make will depend on the amount of meat or poultry you're flavoring. Be sure to distribute the marinade evenly. About half a cup of marinade to a pound of meat is sufficient.

### **Tip 2: Don't Panic If There's Leakage**

In many cases, marinade will leak from the injection site. This is natural and only serves to add flavor to the surface, so don't worry that there won't be flavor internally.

### **Tip 3: Basting Extra Liquid On Meat Surface**

Keep in mind that the added moisture on meat surface will slightly intensify the flavor of every bit. Generally, more or less marinade will be left over, but resist the temptation to use any left-over marinade as a sauce, because needle went into raw meat and back into that marinade will causes chances of bacterial growth.



## Other Uses:

The Ofargo marinade injector isn't designed just for meat or poultry – you can use this pretty well any time you need to get a liquid inside something!

For examples:

- ✓ Jam into donuts
- ✓ Maple syrup or sweet sauces into ice-cream
- ✓ Cream filling into cakes
- ✓ Garlic sauce into Chicken Kiev
- ✓ Melted butter into potatoes, sweet potatoes or squash (apply when they're half-cooked)
- ✓ Curing solution into ham if you like to make home-made hams

The possibilities and variations are limited only by your imagination! However, in this e-book we mainly focus on using it for its primary purpose – injecting marinade into meat or poultry.





## 2.5 Marinating, Grilling & Pre-meal Serving

**Marinating:** At this step, marinade has been injected into meat, and those acids or enzymes are busy getting to work. Don't think your job is done unless you put the meat in your fridge for marinating a while. Watch out! You may destroy your meat if you leave it marinating too long. If you have to cook straight away, go ahead, but you'll get a better result if you can let it sit in fridge for a while. But don't let it go too long, or the meat will be too tough (for acidic marinades) or pulpy (for enzymatic marinades).



Marinating is the process of adding extra liquid to meat in order to increase its flavor and moisture. The ideal marinating time will depend on the concentration of marinade, its volume and a several other factors. Here is a Marinating Time Guide table for your reference. You can fine-tune these times based on your actual results:



### Marinating Time Guide

Meat or Poultry	Time
Beef	3-24 hours
Pork	2-6 hours
Chicken/ Turkey /Goose/Duck	2-4 hours
Lamb	3-8 hours
Shellfish	15 hours
Seafood	20-30 hours

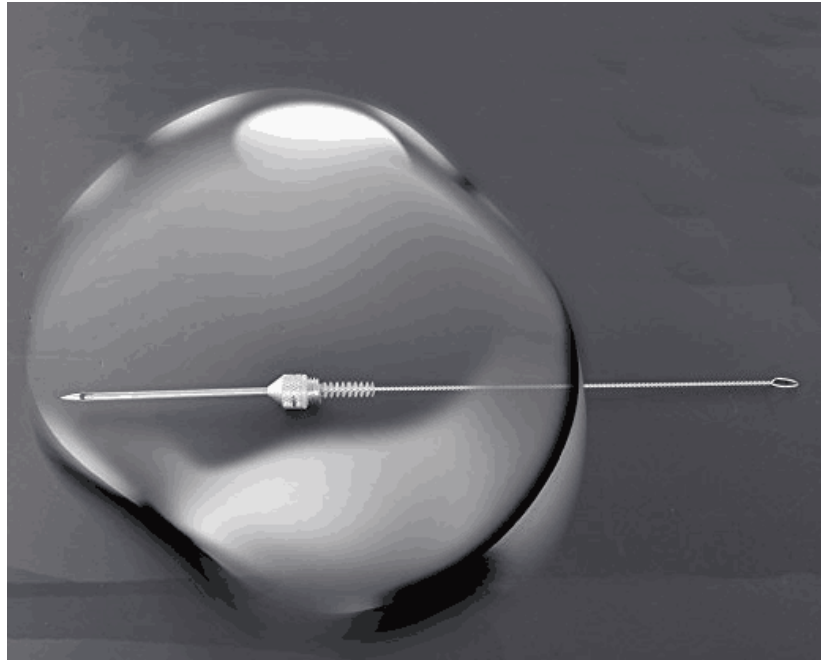


**Grilling:** After marinating, You can now roast, grill or smoke your marinated meat! Come on! Just do it!

**Pre-serving:** When the meat is cooked hot, give it a few minutes to become more tasty before slicing and serving, because this allows the moisture in the meat to spread evenly throughout the meat. If you carve the meat too early, a lot of that valuable juice will run straight onto the plate. How long to rest? Generally speaking, 5 minutes per inch of thickness. If you have a meat thermometer, it is suggested to let it rest until the temperature at the middle is down to about 120 °F (49 °C).



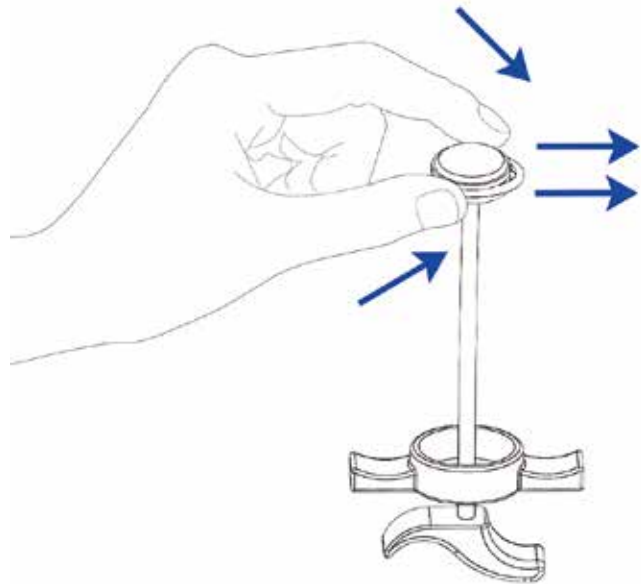
## 2.6 Cleaning & Maintenance



- After use, push out any remaining marinade so that the barrel of the injector is empty.
- Check the needle tip and holes for pieces of meat that may get stuck when inserting or withdrawing the needle. Clean the O-ring so that no food material is left behind.
- Remove all O-rings & protective cap of needle before dishwashing (We recommend removing the silicon o-rings on the needle for longer life and so they don't get lost in the dishwasher).

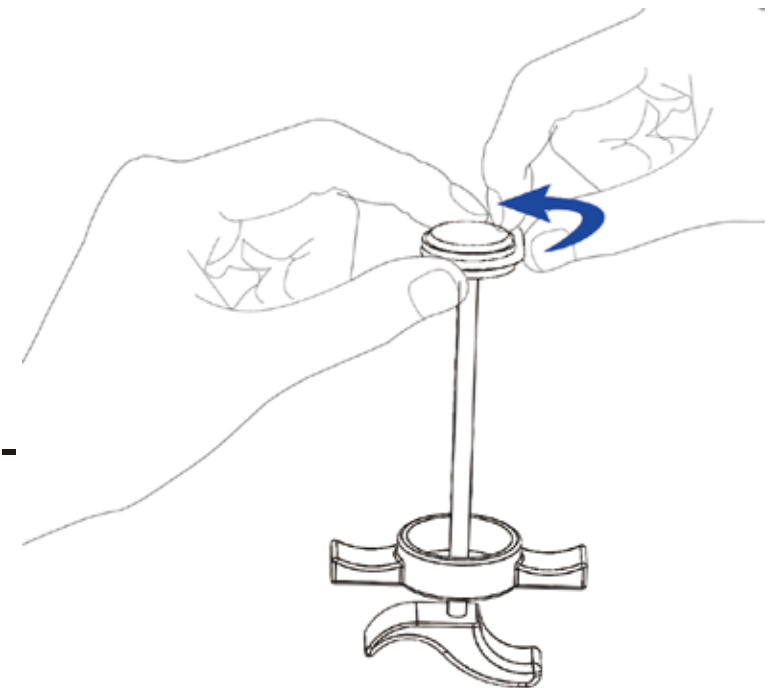


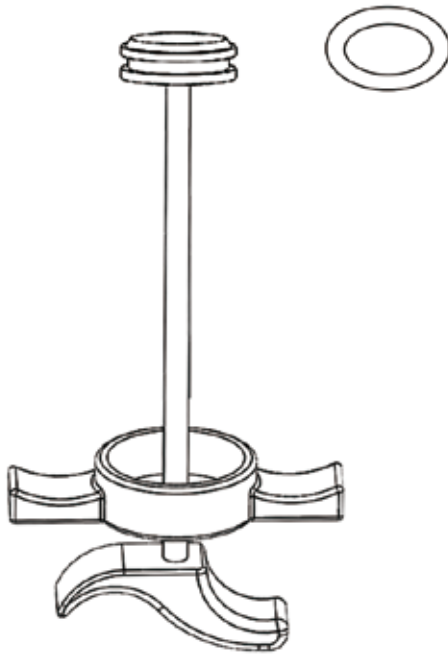
## ▲ 3 Steps to remove plunger plate O-ring quickly



**Step 1:** Squeeze the O-ring forwards on the plunger base

**Step 2:** Pick up the O-ring and pull out upwards from plunger base.





**Step 3:** Finally remove the O-ring from plunger base.

- Disassemble the injector and place in the dishwasher or wash by hand. (O-rings should be removed if cleaning in dishwasher ).
- Make sure each part is completely dry before placing the injector back in its slide-card package for safe storage. Don't forget cover the needle tip with our transparent protective cap for safe. Keep this kit out of reach of children!



### 3 Why Marinade Injection Works Better



Traditionally, cooking pro or grill master makes flavoring marinade, puts it in fridge and soaks meat in the marinade for a couple of hours even 1 night. We all know marinade components help tenderize the meat, but how? When you start to scientifically understand exactly what a marinade does and how it enhances and protects your meat, you'll quickly know why marinade rarely soaks more than a few centimeters below the surface and so inside the meat it's often dry and flavorless. Besides, you will discover the valid reasons to use and inject marinade before grilling, smoking, or roasting, which gives you a juicy, tender flavor every bite!



## ● ***Marinade Types***

Marinades can be divided into two types, one is acidic marinade, and the other is enzymatic one.

Technically, **acidic marinades** "denature" the proteins in the meat, and when meat is exposed to an acidic marinade its protein bonds break and unwind. They then form a loose mesh with other unwound proteins which traps water molecules, and it's this moisture which helps the meat to initially remain juicy and tender. If you leave it too long however, the protein mesh tightens, water is squeezed out, and the meat becomes tough.

On the other side, **enzymatic marinades** break down muscle fiber and collagen (connective tissue). Unfortunately, these enzymes work almost too well, turning tough meat muscle into mush without passing through any intermediate stage of tenderness. The longer the meat marinates, the greater the breakdown of proteins and the mushier the texture.

Both types of marinades can tenderize meat and infuse them with different flavors, however in both cases you don't want too concentrated a marinade, nor to marinate for too long! This guide will help you create marinades which will provide you with succulent roasts and BBQ's, so read on!



## ● *The Advantages of Injecting Marinades*

### **1) Anti-Cancer**

Official research shows that cooking your meat over a direct flame causes a chemical reaction between the amino acids and creatine found in meats. This reaction results in the creation of a cancer-causing agent known as heterocyclic amines (HCAs). Is it meaning we should stop grill or BBQ? No. The good news is that research suggests marinades containing acidic liquids like vinegar, wine, citrus juices, and beer, can drastically reduce the formation of HCAs on both the inside and surface of meat by up to 99%. Acids also discourage the growth of listeria and other harmful bacteria, ensuring your meats are healthier and safer for consumption. Injecting marinade into meat can maximum promote acids spread its function.

### **2) Make Seasoning Easier**

Whether you prefer sweet, sour, umami, salty, or bitter, every grill master likes to spice meat and poultry for improved taste. In many cases, the





seasoning requires several ingredients. Creating a marinade that can be stored in the fridge and whipped out at a moment's notice makes the marinating process much more convenient. The bottom line: liquid seasonings enhance the attributes of meat with very little effort. For the acids and enzymes to be most effective, they need to penetrate further than the surface. Marinating meat via the injection method is the best way to achieve the results you desire.

### **3) Enhance The Flavor of Meat**

As we know, soaking meat in a marinade may be an age-old practice, and it does little to flavor meat or poultry thoroughly. A pleasant-tasting liquid will cover the outer layer, but the enzymes and acids in your seasoning won't penetrate the center, especially for thicker cuts and whole animals.

The thing is that soaking relies on the acids in your marinade to denature the meat's proteins. This process opens miniature tunnels into which liquid can seep and deliver flavor deeper. Unfortunately, the result is only partial. With meat already being full of natural juices (approximately 75% is water), you're lucky if you affect 1/8" beneath the surface in a best case scenario.



Then there's the fact that many marinades contain significant amounts of oil. We all know how well oil and water get along.

Large flavor molecules simply don't permeate meat deep enough to create satisfying results and with little room for additional liquid, you have one option: the injection. The surface taste of any food automatically alters our perception of flavor, which is why a piece of chicken or steak will taste grilled when only the outer layer of meat has had contact with the grill. The disappointment for most food lovers arises when the initial deliciousness of the surface is replaced by the blandness of the center.

With the injection method, you can reach places a marinade won't reach on its own—even after hours or days of soaking. The needles are designed to help you deposit liquid or minced marinade at the core of your favorite cut and evenly distribute it for maximum flavor infusion. The taste you find on the surface of your meat is the taste you'll find throughout the cut.



## 4) Tenderize The Meat

As the acids and enzymes in marinade break down connective tissues and alter the muscle structure of meat and poultry, the food increases in tenderness. However, it's crucial for the marinade to have direct contact with the meat in order for this chemical reaction to occur. As you can imagine, marinating your favorite cuts via the soaking method will produce an unchanged center and a mushy exterior that's truly unpalatable. In addition, marinating meat for too long will result in a drier cut since the tenderizing enzymes reduce the meat's ability to hold juices effectively.

Injecting the meat not only expands the area of direct contact, but it also allows for optimal tenderization. As a bonus, the tenderizing process is expedited since the meat requires far less time to rest before being grilled, which means you can enjoy food that's pleasantly tender and easy to chew in almost no time at all.



## 5) Increase the Juiciness of Meat

Since most marinade recipes include some type of oil, you're essentially adding natural emulsifiers into your meat when you inject. These particles not only penetrate meat faster and promote dispersion, but they also help limit moisture loss during cooking. In addition, the salt in marinade assists with water retention. While you don't want your meat too soggy, adding a liquid seasoning is a great way to ensure your foods stay juicy.





## 4 How To Make Marinades



You may underestimate the process of making a good marinade, if you think it as mixing your favorable ingredients together. Actually, adding too much of one ingredient can render food inedible, while adding too little of another might not affect the flavor at all. How should you control the amount ratio of ingredients to reach a balance? If you get the secret, your taste buds will thank you for it.

Are you ready? Go!

Before you throw these items together, you should know a few other things. A well-balanced marinade contains four basic ingredients: acid, oil, salt, and flavoring. The best solutions for starters are the simple ones – brine, salted butter, or stock. If you make your own brine, aim for no more than 2% salt by weight. After a brine injection, you can inject a small amount of oil like canola (rapeseed), corn or melted butter to add a fuller mouth feel to the meat (you can't mix these with the brine since the oils float to the top).



You can follow the typical formula for a multi-ingredient marinade:  
**1 part Acid or Enzyme + 3 parts Oil + optional Flavorings**

For examples:

Marinade Type	Ingredients
Acid	Vinegar, citrus juice, wine, beer, rum, peach nectar, cranberry juice, tomatoes.
Enzyme	Pineapple, papaya, fig, honeydew melon, kiwi, milk, buttermilk, yoghurt, honey.
Oil	Oils enhance flavor and prevent food from sticking to the grill. These can be whatever you like – canola (rapeseed), corn, melted butter, coconut oil, almond oil etc., but consider the flavor of the oil when deciding how much to inject - some oils like olive or peanut can be quite strong, so go easy on these.
Flavorings	herbs, spices, garlic, maple syrup, you can really go to town here, anything which adds a flavor kick! This is one way to really make a recipe your own!



**Don't overdo the flavors!** The marinade should complement the natural flavor of the meat, not mask it. Pork with a hint of apple is delicious; pork which tastes like apple juice is not!

With an average of 10,000 taste buds and 5 million olfactory receptors, the way we perceive foods is as much related to our sense of smell as it is our sense of taste. Finding the right flavors to infuse in a marinade liquid isn't necessarily hard, but it does require forethought so that the nostrils and tongue are equally satisfied.

The following table shows popular meat-flavor match formula, where a few flavor profiles that work well with particular types of meat, poultry, and fish.

Meat Types	Flavors
Beef	pepper, mustard, rosemary, garlic, celery, cumin, basil, cayenne, leek, onion, sage, oregano, thyme, fennel, and bay leaf.
Veal	mint, paprika, ginger, dill, pepper, saffron, lemon, sage, bay leaf, parsley, oregano, marjoram, nutmeg, and tarragon.



Meat Types	Flavors
Pork	paprika, mustard, ginger, juniper, allspice, chili, nutmeg, thyme, chives, rosemary, coriander, vinegar, balsamic vinegar, parsley, and sage.
Chicken/Turkey	orange, ginger, thyme, mint, coriander, saffron, parsley, tarragon, cumin, onion, basil, paprika, cream, garlic, cinnamon, rosemary, lemon, sage, cilantro, and coconut.
Goose	mustard, opinions, paprika, parsley, and rosemary.
Duck	honey, lime, onion, thyme, soy sauce, ginger, coriander, and bay leaf.
Larb	rosemary, thyme, cumin, mint, garlic, onion, basil, cinnamon, oregano, and sage.
Fish	lemon, butter, lime, saffron, cream, paprika, tarragon, garlic, bay leaf, onion, parsley, soy sauce, mint, cayenne, mustard, sage, marjoram, thyme, and turmeric.

**Last but not the least**, remember to crush / chop the solid ingredients as fine as you can. Your marinade injector and meat needles will not encounter clogging issues.





## 5 Marinade Recipe Secrets



Although recipes vary in quantity, start with equal parts oil and acid for a base. Generally, brine, salted butter, or stock are great starting points, but don't be afraid to extend these either by smoking the salt for extra flavor, adding in-season herbs and spices, or off the shelf products like garlic and pepper.

As for volume of marinade, remember as a starting point: 30ml of marinade treats about 1/2kg of meat, so 1 cup (250ml) of marinade treats about 4kg of meat. The more complex recipes may benefit from the liquid being brought to a boil, and then simmered for 20 minutes while stirring occasionally.



## Secret 1: Beer & Butter Poultry Injection



**Profile:** This marinade injects a rich and buttery flavor directly into the meat of any type of poultry. Particularly good on turkey, the secret to using this injection marinade is to keep it just warm enough for the butter to stay liquid. We recommend this recipe for Thanksgiving or other holiday turkeys. You will be pleasantly surprised at how effective and delicious it is.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1 cup/240 mL melted butter</li> <li>• 1/2 can beer</li> <li>• 2 tablespoons/30 mL salt</li> <li>• 2 tablespoons/30 mL Worcestershire sauce</li> <li>• 2 tablespoons/30 mL Tabasco</li> <li>• 1 tablespoon/15 mL soy sauce</li> <li>• 2 teaspoons/10 mL garlic powder</li> <li>• 2 teaspoons/10 mL onion powder</li> </ul>	<ol style="list-style-type: none"> <li>1. Combine all ingredients in a saucepan over a low heat. Stir and heat until salt is dissolved and the sauce is even and runny.</li> <li>2. Remove from heat and keep warm (but not hot) enough to inject.</li> <li>3. Fill marinade injector with the mixture and inject into turkey breast, legs, and thighs. Season outside and under the skin with whatever rub you're using. Cook as directed. Baste remaining marinade onto meat surface skin with Ofargo silicone basting brush.</li> </ol>



## Secret 2: Cajun Turkey Injection Marinade



Profile: Deep fried turkey actually started as a Cajun dish, and the first step is a delicious injection marinade. This traditional marinade recipe is combined and then injected straight into the turkey. Make sure that you mix this marinade well before you load it into the needle. If you are deep frying this turkey wipe off any excess marinade before it hits the oil.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1 cup lemon juice</li> <li>• 1/2 cup liquid crab boil</li> <li>• 1/2 cup olive oil</li> <li>• 1/2 cup butter (melted)</li> <li>• 2 tablespoons onion powder</li> <li>• 2 tablespoons garlic powder</li> <li>• 2 tablespoons Cajun seasoning</li> <li>• 1 teaspoon Tabasco Sauce</li> <li>• 1 teaspoon cayenne pepper</li> </ul>	<ol style="list-style-type: none"> <li>1. Place all ingredients in a saucepan. Simmer over medium-low heat until butter is melted. Stir and continue heating until sauce has completely liquefied. Remove from heat and let the mixture cool for 5 minutes.</li> <li>2. Use while still warm enough to remain in a liquid state. Inject directly into the breast, leg, and thigh meat. Do this a few times to make sure the marinade is well dispersed throughout the turkey. Wipe away any excess that may leak out. Deep fry as directed</li> </ol>



## Secret 3: Italian Herb Turkey Injection Marinade



**Profile:** Lots of injection marinades are built around a Cajun flavor. This one is mild in heat, but rich in herb flavors. Make sure that the herbs you use are ground so that they will fit through your injection needle.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 3/4 cup olive oil</li> <li>• 3/4 cup red wine</li> <li>• 1 tablespoon Italian seasoning</li> <li>• 1 tablespoon balsamic vinegar</li> <li>• 1 teaspoon black pepper</li> </ul>	<ol style="list-style-type: none"> <li>1. Make sure that your Italian seasoning is finely ground. If you need to, run it through a spice grinder or a mortar and pestle.</li> <li>2. Combine all ingredients and mix well. This marinade will settle so you need to give it a stir every time you reload the needle.</li> <li>3. Season the outside if you like. Cook turkey as directed. Baste remaining marinade onto meat surface skin with Ofargo silicone basting brush.</li> </ol>



## Secret 4: Beer and Honey Turkey Injection



**Profile:** This turkey injection combines a traditional Cajun flavor with beer and honey that results in a delicious, well-balanced taste. Since this injection marinade contains honey, it needs to be warm (but not hot) when it is injected into the turkey.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1 cup beer (try a dark ale)</li> <li>• 1/2 cup honey</li> <li>• 1/2 cup apple cider</li> <li>• 1 tablespoon Cajun seasoning</li> </ul>	<ol style="list-style-type: none"> <li>1. Place apple cider into a saucepan and bring to a simmer over medium heat.</li> <li>2. Stir in honey and mix until smooth.</li> <li>3. Remove pan from heat and stir in beer and Cajun Seasoning. Let stand 3-4 minutes.</li> <li>4. Pat surface of turkey dry with paper towels. Load the syringe with marinade mixture. Make sure it is still warm or the turkey will start to thicken.</li> <li>5. Inject mixture into the breast, thigh, and leg meat of the turkey.</li> </ol>



## Secret 5: Boston Butt Injection Marinade



**Profile:** This marinade works well for injecting pork roasts that will be smoked and pulled. Make sure you grind the herbs and spices well so it won't clog the injection needle.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 2 teaspoons/10 mL salt</li> <li>• 2 teaspoons/10 mL pepper</li> <li>• 1 teaspoon/5 mL parsley (flakes)</li> <li>• 1 tablespoon/15 mL oregano (dried)</li> <li>• 1/2 teaspoon/2.5 mL rosemary</li> <li>• 1 large clove garlic (minced)</li> <li>• 1 medium onion (pureed)</li> <li>• 1 tablespoon/15 mL water</li> <li>• 1/2 cup/120 mL vinegar</li> <li>• 1 cup/240 mL olive oil</li> <li>• 1/2 cup/120 mL basil (chopped fresh)</li> </ul>	<ol style="list-style-type: none"> <li>1. Using a mortar and pestle or spice grinder to grind herbs and spices. Puree onion with 1 tablespoon of water in blender. Combine spices and onion with remaining ingredients and inject into meat. Cover pork (or whatever meat you are injecting) with plastic wrap and place into refrigerator for 8 to 24 hours.</li> <li>2. Grill or smoke as directed</li> </ol>



## Secret 6: Pork Injection Marinade



**Profile:** This is a great recipe for a pork injection solution. The secret here is to add your pork rub to the mixture to get the flavor inside and out.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1 cup/240 mL apple juice or cider</li> <li>• 1/4 cup/60 mL cider vinegar</li> <li>• 1/4 cup/60 mL water</li> <li>• 2 tablespoons/30 mL Worcestershire sauce</li> <li>• 1 1/2 teaspoons/7.5 mL</li> <li>• pork rub (use the same rub as on your meat)</li> <li>• 2 tablespoons/30 mL real maple syrup</li> <li>• 1 tablespoon/15 mL melted butter</li> </ul>	<ol style="list-style-type: none"> <li>1. Coat meat with pork rub. Combine marinade ingredients in a small plastic or glass bowl.</li> <li>2. Using meat injection syringe, inject the mixture into several different spots in the pork roast. This will make enough to inject one 8-pound pork butt. Baste remaining marinade onto meat surface skin with Ofargo silicone basting brush.</li> <li>3. If making ahead of time, store in an air tight container in the refrigerator for up to 1 week after preparation.</li> </ol>



## Secret 7: Butter Based Injection Sauce



**Profile:** Remember that an injection sauce is essentially a marinade and needs to spend some time with the meat for best results. You should plan on using this injection marinade several hours before you start cooking. This is great with any kind of poultry, particularly turkey.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1/2 cup/120 mL chicken broth</li> <li>• 2 tablespoons/30 mL butter</li> <li>• 1 tablespoon/15 mL lemon juice</li> <li>• 1/2 teaspoon/2.5 mL garlic powder</li> <li>• 1/2 teaspoon/2.5 mL finely ground pepper</li> <li>• 1/2 teaspoon/2.5 mL salt</li> <li>• 1/4 teaspoon/2.5 white pepper</li> </ul>	<ol style="list-style-type: none"> <li>1. Melt butter over low heat in a small saucepan. Add all of the remaining ingredients except for the salt. Mix well. Add salt until mixture has a slight, but not overpowering flavor.</li> <li>2. Remove mixture from heat and allow to cool for 8 minutes. Load into meat injector and slowly inject into various spots in the bird. The breast meat really benefits from this mixture.</li> <li>3. Save any leftover mixture to use as a baste while the chicken or turkey is on the grill. Otherwise, discard. Cook as directed</li> </ol>





## Secret 8: Honey-Glazed Pork Chops



Profile: "A basic glaze for an easy dinner. Serve with favorite pasta and steamed vegetables."

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 9 lbs pork loin</li> <li>• 1 jar Honey Bacon BBQ Cajun Injector marinade</li> <li>• 1 jar McCormick® GrillMates® Montreal Steak Seasoning</li> <li>• 1 jar honey</li> <li>• garlic powder, to taste</li> </ul>	<ol style="list-style-type: none"> <li>1. Mix the cocoa powder, chili powder, lime juice, balsamic vinegar, garlic powder, olive oil, honey, and ground coriander in a blender until smooth.</li> <li>2. Add the beef stock and blended mix to a pot and stir. Bring to a boil, let the marinade thicken slightly, and then season with salt. Leave the mixture to cool completely.</li> <li>3. Inject the marinade into your steak and let it sit for 30 minutes. If you feel inclined, set some of the sauce aside before injecting the rest into your meat and use it as a drizzle once your steak has been grilled to your liking.</li> </ol>



## Secret 9: Chocolate Chili Steak Marinade



**Profile:** This is a perfect recipe for steak. Marinade injector works well for injecting flavors into steak. Make sure you grind the herbs and spices well so it won't clog the injection needle. It is a little spicy.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 1 tablespoon unsweetened cocoa powder</li> <li>• 1 tablespoon chili powder</li> <li>• 1 tablespoon lime juice</li> <li>• 2 tablespoons balsamic vinegar</li> <li>• 1/2 teaspoon garlic powder 1/2 cup beef stock</li> <li>• 1/4 cup olive oil</li> <li>• 1 teaspoon honey</li> <li>• 1 1/2 teaspoons ground coriander seedsalt to taste</li> </ul>	<ol style="list-style-type: none"> <li>1. Mix the cocoa powder, chili powder, lime juice, balsamic vinegar, garlic powder, olive oil, honey, and ground coriander in a blender until smooth.</li> <li>2. Add the beef stock and blended mix to a pot and stir. Bring to a boil, let the marinade thicken slightly, and then season with salt. Let the mixture cool completely.</li> <li>3. Inject the marinade into your steak and let it sit for 30 minutes. If you feel inclined, set some of the sauce aside before injecting the rest into your meat and use it as a drizzle once your steak has been grilled to your liking.</li> </ol>



## Secret 10: Herb Injected Grilled Chicken



**Profile:** This is a succulent, very flavorful and easy to make grilled chicken. The subtle flavor of the herbs enhance the chicken without overpowering it.

What You'll Need	How to Make It
<ul style="list-style-type: none"> <li>• 4 thighs (or other chicken pieces)</li> <li>• 2 tablespoons olive oil</li> <li>• 1 tablespoon dry sherry</li> <li>• 1 tablespoon white wine vinegar</li> <li>• 1 tablespoon finely minced fresh herbs (any single herb or combination of rosemary, tarragon, parsley, oregano or basil)</li> </ul>	<ol style="list-style-type: none"> <li>1. In a small pan over medium heat combine olive oil, sherry, vinegar and herbs. Simmer for 15-20 minutes. Allow to come to room temperature.</li> <li>2. Inject marinade into chicken. It's best to inject as many holes as possible using a small amount of marinade each time.</li> <li>3. Grill indirectly turning chicken over 1/2 way. Cook until done, about 30-45 minutes depending on size.</li> </ol>



# 6 Full Meal Recipe Secrets



## Secret 1: Roast Turkey with Herbal Rub

### Ingredients:

- 1 13-Pound WHOLE TURKEY fresh or thawed
- 1 Medium onion quartered
- 1 lemon quartered
- 1/4 Cup vegetable oil
- 1 Teaspoon dried thyme
- 1 Teaspoon dried tarragon
- 1 Tablespoon dried rosemary
- 1 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper



## **Method:**

1. Preheat oven to 325F.
2. Remove giblets and neck from turkey and reserve for broth.
3. Rinse turkey with cold running water and pat dry with paper towels. Place onion and lemon quarters in neck and body cavities.
4. In a small bowl, mix oil with herbs, salt and pepper. With your finger tips, gently loosen skin from the breast without pulling off the skin.
5. Inject marinade in various parts of the bird. Rub cavities and outside of turkey with any remaining marinade.
6. Secure the neck skin to the back with skewers. Fold wings under back of turkey. Place legs in tucked position. May be prepared to this point, covered and refrigerated for several hours.
7. Place turkey, breast side up, on a rack in a large shallow (no more than 2-1/2 inches) deep roasting pan. Insert an oven-safe thermometer into the thickest part of the thigh, being careful it does not touch the bone.
8. Cover bird with a loose tent of foil. Roast turkey in a preheated 325 degree F. oven for about 2-1/2 hours.
9. Remove foil and baste bird with pan juices. Continue to roast for about another hour until meat thermometer registers 180 degrees F. in the thigh.
10. Remove turkey from oven and allow to rest for 15-20 minutes before carving. Transfer to a large platter and serve with gravy.



## **Secret 2: 30-Min: Lamb Grill For Two (Yield: 2 Servings)**

### **Ingredients:**

- 1 T low-sodium soy sauce
- 2 t sesame oil
- 1 green onion, chopped
- 1 garlic clove, minced
- 1 t gingerroot, minced
- 1/4t pepper
- lamb loin chops (8 oz)
- Salt

### **Method:**

1. In shallow dish, whisk together soy sauce, oil, onion, garlic, ginger and pepper.
2. Using the small needle, inject marinade into lamb (unless the chops are thick enough to cover needle hole).
3. Place lamb on greased grill over medium-high heat; cover and cook for 5-7 minutes on each side for medium-rare or until desired doneness. If you have any spare marinade you can baste the chops with this.
4. Season with salt to taste.
5. Serve with sautéed zucchini slices and sweet potatoes.



### **Secret 3: Herb Injected Grilled Chicken (Yield: 4 Servings)**

#### **Ingredients:**

- 4 thighs (or other chicken pieces)
- 2 tablespoons olive oil
- 1 tablespoon dry sherry
- 1 tablespoon white wine vinegar
- 1 tablespoon finely minced fresh herbs (any single herb or combination of rosemary, tarragon, parsley, oregano or basil)

#### **Method:**

1. In a small pan over medium heat combine olive oil, sherry, vinegar and herbs. Simmer for 15-20 minutes. Allow to come to room temperature.
2. Inject marinade into chicken. It's best to inject as many holes as possible using a small amount of marinade each time.
3. Grill indirectly turning chicken over 1/2 way. Cook until done, about 30-45 minutes depending on size.



## 7 Support

If you have any questions about marinade injector or assistance, please feel free to contact us at [info@ofargo.com](mailto:info@ofargo.com). Our friendly customer service team is at your disposal all the time.

## 8 Email Us For Claim Code

We are so lucky to have such great grill/cook lover like you. We truly value our customers, which is why we want to give back! God let us meet each other coming from afar. We would like to provide you a Claim Code as a gift. You can go to our Amazon store to choose any type of products you like with the most VIP price.

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