



Marinades & Rubs

A SIMPLE GUIDE TO THEIR USE...

Like dressing to a salad, Marinades and Rubs offer endless ways to add interesting & complimentary flavors to grilled and barbecued meats. And there's really nothing to it? The hardest part is choosing which one of Nino's many marinades or rubs to use? Below are the basic procedures for their use

Marinades

Marinades are seasoned liquid mixtures that soak into the meat to add flavor and in some cases tenderize. A tenderizing marinade contains an acidic ingredient such as lemon juice, yogurt, wine or vinegar, or a natural tenderizing enzyme found in fresh papaya, ginger, pineapple and figs. Marinades are usually added to the meat anywhere from 2 to 24 hours before cooking to allow the flavor to penetrate. Before grilling, it's recommended that you gently brush off any excessive amount of marinade from the food., carefully spray the grill area to be used with a non-stick vegetable spray, also lightly spray the marinated meat, then place on the grill. Additional marinade can then be applied as the food is at least half way cooked through.

Some of our most popular marinades are:

Lawrey's (Herb Garlic, Caribbean Jerk, Thai Ginger, Mesquite, Teriyaki, Lemon Pepper & More)

World Harbor's (Italian Grill, Fajita, Island Mango, Honey Dijon, Cuban Mojo just to name a few..)

Veri Veri (Teriyaki, Hoisin Garlic, & Island)

Stubbs (Beef, Pork, Chicken & Texas Teriyaki)

Allegro (Hickory, Teriyaki, Raspberry Chipotle, Original, Soy Lime & Game Tame)

Acadia All Natural (Adobo Honey Ancho, Ginger Blueberry Teriyaki, Roasted Garlic Tuscan)



Dry Rubs

Dry Rubs are a blend of dry seasonings, such as fresh or dried herbs and spices, applied to the surface of uncooked beef steaks, roasts or ground beef patties for flavor. Paste-type rubs often contain some oil, crushed garlic or mustard. Before applying a rub, it's always best to pat the exterior of the meat with a paper towel to allow the rub to stick to the meat without immediately dissolving into a marinade like soup. Unlike marinades, dry rubs have the additional benefit of adding a crust like coating to the meat once cooked.

Some of our most popular rubs are:

Nino's Spice Rubs (Original Rotisserie, Hickory, Cajun/Blackening, Moroccan, Jamaican & Cowboy Rubs)

Char-Crust™ (Original Hickory, Sun-Dried Tomato Garlic, Smoky Spicy Southwest, Roto Roast, Hickory & Molasses)

Lysander's All Natural (Lemon Pepper, Mesquite, Hickory, Meat Rub for Pork, Spice Rub for Fish)

Billy Bones BBQ Rubs (Beef Master & Competition Recipe)

Brining Used almost exclusively for poultry and pork, brining is the method of soaking the meat in a solution of water, salt, sugar and spices. It's often recommended for fresh turkey breasts and larger chicken breasts you may wish to grill and then slice. The technique of brining is tantamount to placing a dry sponge in a bucket of water before leaving the sponge out in the hot sun. Brining for 4 to 8 hours before cooking increases the moisture content and adds additional flavor to the meat.

A Simple Poultry Brining Solution for Pork & Poultry

1 Gallon
1 Cup
1/2 Cup
AS DESIRED

Water
Kosher Salt
Brown Sugar
Spices, Herbs, Citrus Fruits, Teriyaki Sauce etc.



The finest marinades and rubs deserve the best meats. You can be sure to trust Nino's butcher shop to provide you with the freshest, highest quality meats, close trimmed and ready for your grilling and barbecuing meals.

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