

Chef J's Rub A Dub Turkey Solution

Looking for another great insurance policy for moisture and flavor? Try this injection solution on Turkey, Pork and Chicken. It adds great flavor and moisture and gives you a leg up on the competition

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Yield: 1 Turkey, 2 Chickens or 10# of Pork

Prep time: 5 Minutes

Cook time: 5 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
¼ lb	Butter, Salted	
1.5 Cups	Stock, Chicken	
Taste	Rub a Dub, 5280 Culinary Rub	I used 4 Tbsp

Cooking Directions:

- Add 1.5 Cups of chicken stock to the Basting Bowl/Pot
- Add the butter and season to taste with Rub A Dub
- Heat until butter just melts and remove the basting pot from the burner
- Allow to cool slightly on the counter
- When ready draw the solution into the injector and inject into the protein in many different locations
 - Inject slowly to allow the butter to cool and stay inside the meat
- For lower sodium injection use – low sodium stock and unsalted butter
- For Bayou injection use Bayou Dust instead of Rub a Dub
- Discard leftover solution
- Cook proteins immediately

Grills / Grill Gear Used:

- GrillMark Basting Bowl Ace SKU - 8370462
- GrillMark Injector - Red Ace SKU – 8269557
- GrillMark Injector - Steel Ace SKU - 8922155
- Bayou Classic Injector - Plastic Ace SKU – 8139917
- Bayou Classic Injector - Steel Ace SKU – 8201956
- Rub a Dub – 5280 Culinary Rub Ace SKU - 8562050