



Introducing the **NEW** Big Green Egg Stainless Steel Chef's Flavor Injector

- Add flavor and juiciness to any roast or poultry – baste and tenderize from the inside out! Inject marinades, butter or other flavorings deep into meats to add delicious flavor.
- Stainless steel injector includes two needles – one for chunky marinades and one for liquids.
- Dishwasher safe or wash in warm soapy water.

Item Code: 119537



I've been a barbecue contest cook for over thirty years, and a great injection recipe is the "winning ingredient" – we all have our own blends of liquid flavors that virtually all the champions inject into their pork before cooking.

— Ray Lampe, Dr. BBQ

Bonesmoker's Pork Injection

Recipe adapted from Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes by Chronicle Books

Ingredients

- 1 cup (240 ml) white grape juice
- 1 cup (240 ml) apple juice
- ½ cup (100 g) sugar
- ¼ cup (60 g) Morton's Kosher Salt
- 2 tbsp (30 ml) cider vinegar
- 2 tbsp (30 ml) Worcestershire sauce
- 1 tbsp (15 ml) granulated onion
- 1 tbsp (15 ml) granulated garlic
- 1 tbsp (15 ml) dry mustard
- 1 tsp (5 ml) cayenne

Combine all ingredients in a medium bowl. With a whisk, mix everything until well blended. Cover and refrigerate for up to 1 week.