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Meat Tenderizer

MT-116

Before First Use:

1. Place in dishwasher or clean with hot soapy water and rinse thoroughly.

Instructions:

1. Place meat, fish or poultry on cutting board.
2. Remove plastic cover and twist tenderizer to unlock blades.

IMPORTANT: Keep blades away from body.

3. Gently press tenderizer over top of food, avoiding all bones. Repeat tenderizing process as needed. You may want to repeat on other side for thicker cuts of meat.
4. Marinate and season as desired. Remember marinating and **cooking time will reduce considerably** when using the tenderizer.

Cleanup: Dishwasher Safe. The tenderizer can be cleaned without disassembling.

1. Remove cover. Place in dishwasher or use hot soapy water and rinse thoroughly.

CAUTION: Sharp blades! Put tenderizer in locked position and replace cover when not in use.