

Product Application Sheet



MEDLEY MARINADE (CARIBBEAN STYLE)

Fleischmann's White Wine Vinegar is a consistent high quality vinegar with unique characteristics of fine flavor and aroma, resulting from blending wine vinegar and juices from grapes or wine. The product is then aged until a harmonious balance of flavor with unique characteristics of fine flavor and aroma is achieved. Fleischmann's White Wine Vinegar is well suited for salad dressings, sauces, and marinades.

<u>Ingredients</u>	<u>Percentage</u>
Brown Sugar (packed)	35.0%
Pineapple Juice	30.0%
Fleischmann's White Wine Vinegar-100 grain	15.0%
Soy Sauce	15.0%
Minced Garlic	4.5%
Black Pepper	0.5%
Total	100.0%

Procedure:

1. Mix all ingredients in a saucepan.
2. Place saucepan on stove and simmer for 5 minutes, let the marinade cool.
3. Marinade chicken, or beef, or pork for 1-24 hrs in the refrigerator.
4. Grill until golden brown or as desired.

Note: Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/warranties.