

## GRILLED CHICKEN WITH RTT'S ALL PURPOSE BLEND

(CAN ALSO BE USED WITH OTHER MEATS)

DENNYMIKE'S MANTRA WHEN USING HIS TASTY SEASONING BLENDS IS SPRAY, SPRINKLE AND SPRAY – A TECHNIQUE THAT HAS SERVED HIM WELL OVER THE MANY YEARS HE HAS COOKED WITH THEM. DENNYMIKE USES CANOLA SPRAY BECAUSE IT IS FAT FREE AND FLAVOR FREE AND IT HAS A HIGHER SMOKING POINT THAN OLIVE OIL. ALWAYS PAT THE MEAT OR FISH DRY, THEN SPRAY A LIGHT COATING OF CANOLA ALL OVER, SPRINKLE AN EVEN LAYER OF SEASONING AND THEN SPRAY AGAIN WITH ANOTHER LIGHT COATING TO LOCK IN THE SEASONING.

ONCE THE FIRST SIDE HAS BEEN COOKED TO YOUR LIKING, FLIP AND SPRAY, SPRINKLE; SPRAY THE SAME AS YOU DID ON THE FIRST SIDE. FINISH TO YOUR DESIRED TEMPERATURE AND BE READY FOR SOME WICKED GOOD EATING!

CLICK THE LINK BELOW TO SEE A VIDEO OF NICK DEMONSTRATING HOW TO USE RTT'S ALL PURPOSE BLEND ON CHICKEN AND PORTABELLO MUSHROOMS.

[HTTPS://YOUTU.BE/BINMERAWUNK](https://youtu.be/binmerawunk)

