

Starter Tips For Your New Meat Tenderizer

1. If you have ever used random kitchen objects like pots and pans or even a hammer from the work bench to tenderize your meat, Please Stop! We've all been there before, but not you anymore because this tenderizer is the real deal.
2. The majority of the weight is in the head of the mallet so it should feel comfortable in your hand but also pack a punch. Let the mallet do the work.
3. Most tenderizer mallets are made from either Aluminum or Zinc Alloy, neither of which are Dishwasher Safe. We use Stainless Steel so you can toss it in the dishwasher when you're done for 100% sanitation.
4. Make sure to store your mallet when finished. It's sized to fit perfectly in your kitchen drawer or use the hanging hook to display that beautiful stainless steel finish.

Frequently Asked Questions

Q. What is the difference between a Blade Style Tenderizer and this Mallet Style Tenderizer?

A. Blade style tenderizers puncture the meat to tenderize it while Mallet style tenderizers use force to break down the connective tissues. Both methods of tenderizing work, but Blade tenderizers tend to be less sanitary because they are harder to clean and there are more areas for bacteria to hide.

Q. Why aren't the pyramid studs sharper?

A. The goal with the studded side is not to puncture the meat like a blade tenderizer. The studs are there to help break down the connective tissue by alternating the pressure points when you hit the meat.

Q. What types of meat can I tenderize?

A. You can tenderize pretty much any type of meat. Some of the more popular meats for tenderizing are Chicken, Steak, Pork, and Venison.

Q. What are the benefits of tenderizing meat?

A. There are many benefits to tenderizing your meat. Some of the main benefits include reduced cooking times, meat cooking more evenly, and softening up tougher cuts of meat.

Q. How do I use my tenderizer?

A. We have a bunch of tutorial videos for you at www.CaveToolsVideos.com. Just search the channel for "tenderizer" or "mallet" and they will pop up.

Check out www.CaveTools.com for the full list of Frequently Asked Questions. If you have any issues whatsoever with your purchase, please contact us first to give us the opportunity to make things right.

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