DeAn's Of Brooklyn

REDDI SERVE SEASONINGS · SUGGESTED COOKING INSTRUCTIONS

Times are starting points. Thicker or thinner cuts may cook faster or take longer. Always confirm with suggested USDA temperature.

CHICKEN — BONELESS THIGHS

Grill / broil 10–14 min · 375° oven 25–30 min · Air fryer 375–400° 14–19 min · Pan fried 6–8 min/side

USDA temperature 165° · Check temp at 25 minutes in the oven

CHICKEN — DRUMSTICKS

Grill / broil 24–32 min · 400° oven 35–40 min · Air fryer 375–400° 22–28 min · Pan fried 8–11 min/side

USDA temperature 165° · Turn once at 15–20 min in the oven

BEEF — 1/4 INCH STEAK

Grill / broil 2–4 min · 350° oven 8–12 min · Air fryer 375–400° 5–8 min · Pan fried 1–2 min/side

USDA temperature 145° + 3 min rest

BEEF — 1/2 INCH LONDON BROIL

Very high heat grill 2–3 min/side · 350° oven 14–18 min · Air fryer 375–400° 10–14 min · Pan fried 3–5 min/side

USDA temperature 145° + 3 min rest

PORK

Grill / broil 8–11 min · 350° oven 15–18 min · Air fryer 375–400° 12–17 min · Pan fried 6–8 min/side

USDA temperature 145° + 3 min rest

STUFFED WHOLE FISH

Grill 5–7 min/side · Bake 350° 16–21 min · Pan fried 5–7 min/side

USDA temperature 145°

FISH STEAKS

Grill 5–7 min/side · Bake 400° 6–7 min per ½ inch · Air fryer 400° 13–17 min · Pan fried 5–7 min/side

USDA temperature 145°

SHRIMP

Grill 5–7 min/side · Bake 400° 6–7 min per ½ inch · Air fryer 400° 7–9 min · Pan fried 5–7 min/side

USDA temperature 145°

FISH FILLETS

Grill 5–7 min/side · Bake 400° 6–7 min per ½ inch · Air fryer 400° 9–13 min · Pan fried 9–11 min

USDA temperature 145°