

Vacuum Sealing after applying rub

Posted by STEVE on October 22, 1999 at 21:04:59:

I recently bought a food saver Pro II and was just wondering if anyone had tried sealing brisket, pork shoulder, turkey breast, etc after applying the rub to see if it made any difference in flavor penetration.

Re: Vacuum Sealing after applying rub

Posted by Jon Beltran on October 26, 1999 at 02:41:54:

In Reply to: Vacuum Sealing after applying rub posted by STEVE on October 22, 1999 at 21:04:59:

Ok guys, here goes with my input. the terms are as non-technical as i can muster. hope everyone can understand them.

this is how the home vacuum sealer (we will call it from now on...marinator) works. the easiest and most successful method is by taking a "sun tea" glass jar...use the attachment that allows you to create a vacuum. what you need to do is to duplicate the action of the commercial vacuum marinators. the most important part is the agitating or "massaging" action. you need to repeatedly shake or move the meat during the time it is under the vacuum. what happens is that the vacuum opens up the pores/crevices of the meat. as you "massage" the meat, the marinade is introduced to these areas. when the vacuum is released, those areas close up and draw the juices in. the difference of a properly vacuum marinated meat is far superior to a conventional marinated product. the conventional method causes the meat to become super saturated only within a short distance into the interior. you can see this by the marination "line" the next day if you slice into the meat. it is true that using a dry rub will prove to be of little benefit using this method unless a liquid medium is introduced. but then, that would be a marinade!

good luck and happy q'ing.

Jon Beltran
President
The Jerky Guy ® Beef Jerky Company
<http://www.thejerkyguy.com>

Re: Vacuum Sealing after applying rub

Posted by Confused on October 26, 1999 at 07:31:17:

In Reply to: Re: Vacuum Sealing after applying rub posted by Jon Beltran on October 26, 1999 at 02:41:54:

Jon, How do you get a brisket in a sun tea jar?

Re: Vacuum Sealing after applying rub

Posted by jon beltran on October 29, 1999 at 23:54:47:

In Reply to: Re: Vacuum Sealing after applying rub posted by Confused on October 26, 1999 at 07:31:17:

dear confused,
you spend the money to buy a commercial dish that is specifically for vacuum marinating. hope that isn't too technical.

Re: Vacuum Sealing after applying rub

Posted by Qsome on October 25, 1999 at 09:09:56:

In Reply to: Vacuum Sealing after applying rub posted by STEVE on October 22, 1999 at 21:04:59:

Saw a demo of this technique by Graham Kehr (Slim Gourmet) that suggests the time under vacuum is inconsequential. He indicated the release of the vacuum is what causes a rapid infusion of marinade into the product.
IHMO, unless the dry rub has dissolved into the marinade or other liquid vehicle, vacuum is of little value in this application.
Qsome

Sounds really logical

Posted by (steve@bcallc.com) Steve Keys on October 31, 1999 at 14:54:16:

In Reply to: Re: Vacuum Sealing after applying rub posted by Qsome on October 25, 1999 at 09:09:56:

Everything you say sounds really logical.
As an example, vacuum some marshmallows.
They will get really small. When the vacuum is released, they pop right back to their original size. (And that would be when the marinade is pressed into the meat.)
Seems like a dry rub would not penetrate as would a marinade.

Thanks, Qsome for the observation.

Steve Keys

Re: Sounds really logical

Posted by Harry on November 01, 1999 at 16:24:58:

In Reply to: Sounds really logical posted by Steve Keys on October 31, 1999 at 14:54:16:

Actually, if you pull a vacuum in a hard-sided container which contains marshmallows, they will expand and get much larger as a result of the air trapped inside of them. This is one of Tilia's

favorite tricks on their infomercials for the Foodsaver.

Ha rry

Vacuum Sealing thoughts

Posted by (zenreich@msn.com) Zenreich on October 24, 1999 at 06:06:24:

In Reply to: Vacuum Sealing after applying rub posted by STEVE on October 22, 1999 at 21:04:59:

I use my foodsaver II often for marinating. LAst night, I put up 4 racks of babyback ribs with a dry rub and packaged them in a custom cut length of foodsaver bag.

I haven't done any particular studies about the absorbtion, but my thoughts are that it does promote penetration of the flavor. The vacuum process draws air out of the bag, and brings any free liquids in the meat to the surface. These liquids should be a good conduit for the rub to get into the meat.

Also, bagging the meat in this way does make for very easy handling and storage in the refrigerator.

Oh, one thing I'm fond of doing is corning my own beef. An 11" foodsaver roll is just wide enough for me to coerce a 12 lb brisket into. I corn with a dry rub for 5-7 days, and the foodsaver is very convenient.

I discuss making corned beef and smoking it of my pages.

Oh, by the way, I'm also fond of using the FoodSaver bags for reheating. There is a link to my reheating page on the site.

Enjoy!

- [Smoked corned beef](#)
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Re: Vacuum Sealing thoughts

Posted by gmarts on October 24, 1999 at 08:33:11:

In Reply to: Vacuum Sealing thoughts posted by Zenreich on October 24, 1999 at 06:06:24:

I have been wondering about smoking corned beef, the commercial variety, not my own. But looking at your site, I think I may try doing my own. Have you tried a commercial corned beef on your smoker?

smoking commercial corned beef

Posted by Alan Z. on October 24, 1999 at 09:57:33:

In Reply to: Re: Vacuum Sealing thoughts posted by gmarts on October 24, 1999 at 08:33:11:

gmarts,

I did a 4 lb storebought piece a few weeks ago, and was (as expected) disappointed with the

results. It mostly comes down to the fact that pretty much all you see in the stores is from the leaner first cut.

To be honest, I wouldn't recommend a small piece of meat. The most flavor is in the fattier second cut of meat (also called the point, or deckel cut).

So, for really good corned beef or pastrami sandwiches, a great deli will give you some sliced from the leaner flat (also called first cut, or flat) and mix it with some slices from the tastier second cut.

So, doing an entire brisket is the way to go. A 12 lb brisket yields about 8 lbs finished weight.

Oh, by the way... the words "lean" and corned beef shouldn't really ever be used in a sentence together... well, not if you want any flavor

Re: Vacuum Sealing after applying rub

Posted by (statex@connect.net) Shingleman on October 23, 1999 at 06:20:45:

In Reply to: Vacuum Sealing after applying rub posted by STEVE on October 22, 1999 at 21:04:59:

I have wondered about this also. Seems like the vacuum effect would counteract the absorption process.

Re: Vacuum Sealing after applying rub

Posted by (kevjtaylor@aol.com) Stogie on October 23, 1999 at 07:29:03:

In Reply to: Re: Vacuum Sealing after applying rub posted by Shingleman on October 23, 1999 at 06:20:45:

I have a little Pump-N-Seal and they claim the vacuum process "opens up the pores of the meat, yada, yada, yada".

I have noticed no difference.

The Stogie

Re: Vacuum Sealing after applying rub

Posted by Mitch on October 23, 1999 at 04:33:47:

In Reply to: Vacuum Sealing after applying rub posted by STEVE on October 22, 1999 at 21:04:59:

I have tried this with mine on both dry rub and marinades. Seems to help a little but it needs to be left overnight as usual. They claim in 30 minutes on the infomercial for Foodsaver, but I don't get the results from just 30 min. For dry rubs, try bathi ng the meat in vineager for a few minutes and then drain well and apply rub and then seal it. Vineager helps open the pores of

the meat.
Mitch
