

Cooking with Ariosto Seasonings

Ariosto seasoning are very versatile, it can be used in kind of dish. Either you are cooking fish, chicken, meat or even vegetable a bit of the seasoning and you have a tasty dish. Here I am sharing a few recipes using Ariosto seasoning.



Have you ever heard of Ariosto seasoning? Well, I did not until I was contacted by the company to give a try...talking about this, I would like to state that once I accepted the invitation, these seasonings were sent to me. I did not receive any compensation for this post and all the content and opinion in this post are solely mine.

Now that I made my statement...back to the post...I was very excited to try these seasoning and yes, I did use the one for meat and chicken and the fish one. I first tried by simply gently sprinkling on the steak, chicken or fish...it was pretty

tasty, but one need to make sure to not add to much as the salt content is high. I have tried the meat/chicken and the fish seasoning...both were very tasty and easy. Before adding the seasoning I drizzled the meat, chicken or fish with olive oil and then sprinkle the seasoning. Simple as that!



After sampling Ariosto seasoning in the most straightforward way I decided to be a bit more daring...so I am sharing with you two different recipes using the seasoning for chicken and meat. Actually one, as for the meat sauce for pasta, I just added the Ariosto seasoning to the ground meat...the sauce

turned out delicious as my husband praised me for the flavor.

Basic Brine for Juicy and Tender Chicken Breast

Many times when grilling chicken, especially chicken breast I find that the chicken breast turns out way too dry for my taste, therefore by simply placing the chicken breast in a brine, it will greatly increase the moist and tenderness of the chicken.

Ingredients:

- 2 large skinless and boneless chicken breasts
- 1 tablespoons of cooking wine or vodka
- Ariosto seasoning, per Carni Arrosto e ai Ferri
- 1 $\frac{1}{2}$ to 2 cups of cold water
- 1 tablespoon olive oil



Method:

In a medium bowl add the water, cooking wine (or vodka) and the seasoning to taste. Make sure that is a bit saltier than you want your chicken to taste.

Gently place the chicken breast into the bowl with the brining. Cover and refrigerate for approximately 5 hours. I find that you need at least 1 hour to have a moist and tender chicken breast.

When ready to grill the chicken breast, drain the brine and gently pat dry the meat with paper towel. Drizzle the olive oil on the chicken breast, making sure that they are coated with the oil.

Grill the chicken breast according to your like.



Below I am sharing some pictures for meat sauce using Ariosto seasoning...



Either you are cooking chicken or meat...try adding Ariosto seasoning...it sure will be very flavorful!



After seeing this post I hope you get to try this seasoning...

***Thank you for stopping at Color Your Recipes...have
a colorful day!***