



reveo<sup>TM</sup>

A Handbook for the  
**Flavor Revolution<sup>TM</sup>**

welcome to the  
**Flavor  
Revolution™..**



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# **Congratulations on joining the Flavor Revolution. You are now an official Flavorista!**

The Flavoristas are a growing movement of cooks who believe in the right to freely flavor, and the right to demand the best taste possible from the food they prepare. We have uncovered the secret marination tool used by professionals and are now bringing it to your home. It is the beginning of a transformation that will take place inside every kitchen and on every grill.

Get out there and start spreading the word!  
Liberate your friends and family.

***Viva la Flavor Revolution!***

# The Flavorista Credo

1. **Free the flavor!** All cooks, not just the professionals, deserve the best marination process possible. A marination tool that gives each bite a deeper, richer flavor and liberates the meat's juices.  
The patent-pending vacuum seal of the Reveo draws the marinade inward to the center of meat, vegetables, fruit, and seafood. The Reveo beats ALL conventional soak marinade methods that only coat the surface. Most meat will pick up more than 10% of its weight in marinade after Reveo marination. The Reveo lets you season freely and boldly!
2. **Free the fork!**<sup>™</sup> The fork is the test of what is true and tender.  
Many types of meat will become "fork tender" after marinating in the Reveo with our revolutionary marinade flavors.
3. **Free the meat!**<sup>™</sup> Every cut of meat should be the best it can be.  
The Reveo can make leaner meat taste better. You don't need the fat for flavor. You can also use more economical cuts of meat (flank, ground) and make them taste as great as restaurant-quality meat with the Reveo and Reveo Dry Marinade Bases. The patent-pending vacuum of the Reveo gives food a fresher appearance by increasing moisture within the meat allowing the marinade ingredients to penetrate the surface.
4. **Free your time!** Marinate in a fraction of the time.  
Using the Reveo, you can marinate in minutes rather than hours or days. You'll get better flavor than any soak marinade in a fraction of the time.
5. **Free your mind!** A multitude of flavors can mix harmoniously in one meal. The Reveo marination process only takes minutes, so you can have multiple flavors in the same meal.

# Inspire your friends and family with righteous, rebellious cooking. All you need is your Reveo!

## How to prepare your Reveo for first use: The Flavor Revolution begins...

1. Remove all the parts from the packaging and check the parts list to make sure you have all three components. If anything is missing, STOP and contact the Eastman Outdoors Customer Service Center at 1-877-REVEO-IT before using the Reveo.
2. Follow the cleaning instructions on page 14 before the first use and after each use. To prevent scratches while cleaning, avoid soap-filled steel wool pads, any type of abrasive sponge or harsh abrasive cleaner.
3. Send in your Reveo registration card or register online at [www.freethemeat.org](http://www.freethemeat.org).

## Reveo Features

- The Reveo comes pre-assembled so you are ready to roll.
- The Reveo uses push-button controls for simple operation.
- The Reveo has a built-in automatic MariVac™ pump so no manual pumping is required.
- The Reveo has a built-in automatic shut off pump so the maximum vacuum pressure is obtained every time.
- The Reveo comes with an easy-to-turn pressure dial on the barrel lid so once the barrel is vacuumed, the pressure valve can be immediately closed and is ready for tumbling.
- The Reveo barrel and lid are dishwasher safe and easy to clean.

# Reveo Parts

1 Reveo base unit:  
Contains the control panel  
and high-power MariVac  
vacuum and hose system  
(attached in back  
compartment)

1 Reveo black lid with pressure  
dial

1 Reveo clear barrel



High-power MariVac System  
(attached to back panel)



Control panel



Base unit



Reveo black lid with  
pressure dial and  
clear barrel



# Important Safeguards

When using your Reveo, you should always follow basic safety precautions, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put tumbler base, cord or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used near children. This appliance is not for use by children.
4. Unplug the power cord from the electrical outlet when appliance is not in use, before putting on or taking off parts, and before cleaning. Do not disconnect the power cord by pulling on the cord.
5. Avoid contact with moving parts.
6. Do not operate the appliance with a damaged power cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call the customer assistance number for information on the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Eastman Outdoors may cause fire, electric shock or injury.
8. Do not use the appliance outdoors.
9. Do not let the power cord hang over the edge of a table or counter.
10. Do not let the power cord make contact with a hot surface, including the stove.
11. Do not use the appliance on wet or hot surfaces, or near a heat source.
12. Do not move the appliance when it is on.
13. To disconnect the power cord, turn the control to OFF; then remove plug from wall outlet.
14. Only use the appliance for its intended purpose.
15. Do not use an extension cord with this appliance.
16. **WARNING:** To reduce the risk of fire or electric shock, do not remove the bottom cover. Only authorized personnel should repair the unit.

**SAVE THESE INSTRUCTIONS • FOR HOUSEHOLD USE ONLY**

## Consumer Safety Information

**POLARIZED PLUG:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

**ELECTRIC POWER:** If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.



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# Using Your Reveo

1



Clean before first use, follow cleaning instructions on page 14. Place the Reveo on a flat, dry surface (kitchen counter or top-secret Flavorista meeting table) away from any heat source and plug it into a 110 Volt outlet. Press the power button on the Reveo control panel and the power light will illuminate.

2



Place meat, seafood or vegetables in the Reveo barrel and prepare to unleash flavors you've only dreamed about. Add mixed marinade according to the chart on page 15.

**Note:** The Reveo holds a maximum of 5 pounds of food and marinade - more is not better!!

**Important:** For a great experience, every time, do not use pre-marinated meats. When in doubt, check the label or ask your butcher, the original Flavorista.

3



**Note:** Always insert the vacuum hose in an upright position. This will prevent the marinade from leaking.



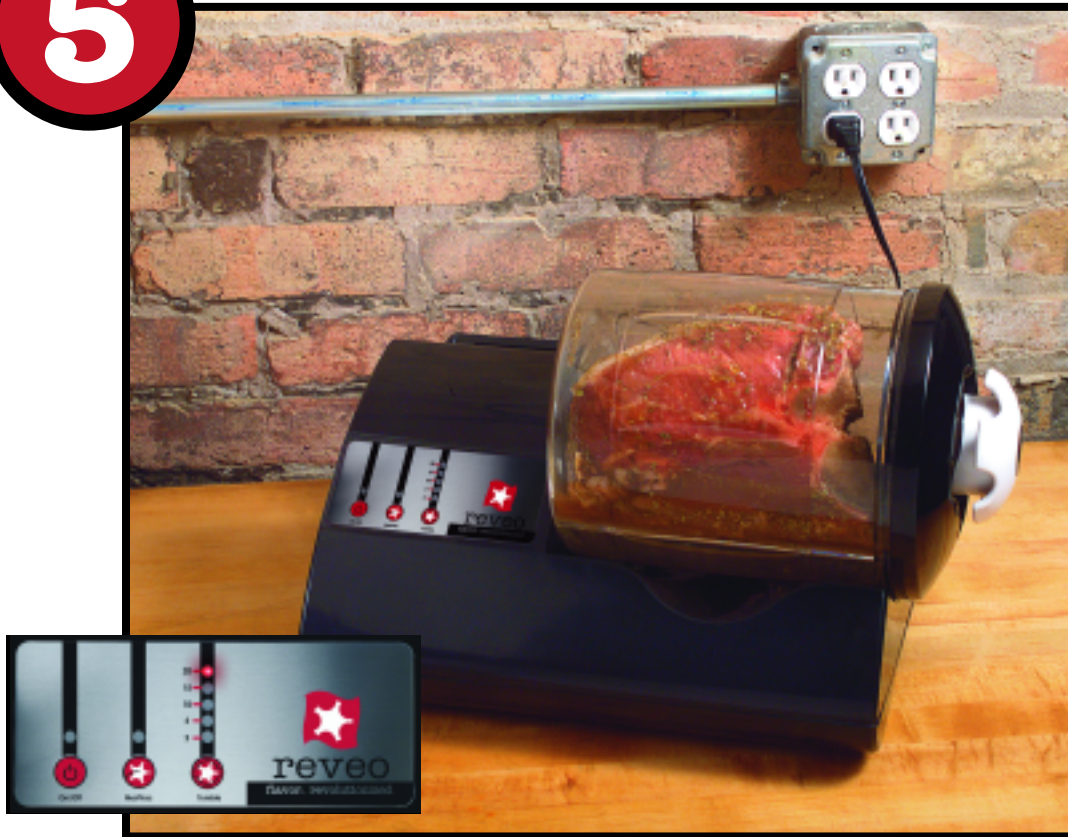
Place the lid securely on top of the barrel. Attach the vacuum hose into the hole on the pressure valve knob by pushing it into the hole as shown above. Once the hose is seated into the hole, turn the pressure valve dial (on top of the lid) one quarter turn toward the “MariVac Open” position. Then, press the “MariVac” button on the control panel to initiate the depressurizing process. When the MariVac process starts, firmly hold the lid of the barrel down for 5 to 10 seconds to ensure a good seal. The Reveo will automatically stop when the MariVac process is complete. Average vacuum time is approximately 2 minutes.

4



Once the MariVac process is complete, turn the pressure valve dial (on top of the lid) one quarter turn toward “Tumble Close” position and remove the vacuum hose. Gently lift up on the lid while holding the barrel. If the barrel is properly vacuum-sealed for tumbling, the lid will **NOT** come off. If the lid does come off, repeat Step 3 until it is sealed and will not come off.

5



Place the vacuum-sealed barrel on its side on the rollers of the Reveal base, making sure that the lid is facing away from the control panel. It is really important, that if you have gotten the outside of the barrel smeared with marinade, that you clean it off with warm, soapy water or a spray kitchen cleaner then dry it off with a paper towel. If the barrel has food or liquid on the exterior, the rollers will slip. Select the appropriate tumble time (see Tumbling Times on page 16) by pressing the tumbling button until the desired time is illuminated. The Reveal will begin and end tumbling automatically.

6



When the Reveo tumble time has expired and the barrel stops rotating, remove the barrel from the rollers and stand the barrel upright. Remove the vacuum pressure from the barrel by turning the pressure valve dial (on top of the lid) one quarter turn toward the “MariVac Open” position. The barrel will make a hissing noise from the vacuum pressure being released. Remove the lid from the barrel using the plastic key attached to the vacuum cord. Insert the key into the groove on the barrel. Turn the key toward the top of the barrel and pop the lid open. Shake off any excess marinade from the food (DO NOT dump excess liquids into pan). This will help prevent the marinade from burning off (especially over a direct flame on a grill). The contents are now ready for cooking. Grill, bake, broil or sauté. This ends your Flavorista training - now get out there and free the meat!

# Care, Cleaning & Sanitation

## Keep your Reveo in optimal working order.

**IMPORTANT: UNPLUG BEFORE CLEANING BASE AND DO NOT IMMERSE THE REVEO BASE IN WATER OR ANY OTHER LIQUIDS!**

1. It is especially important to thoroughly clean your Reveo after each use.
2. Completely empty barrel after tumbling and toss marinade into the trash.
3. Remove rubber seal and wash in warm soapy water, rinse and let dry or wipe dry with paper towel. Set aside **DO NOT WASH SEAL IN DISHWASHER!**
4. Barrel and lid are dishwasher safe. Wash lid on top shelf of dishwasher. Select air-dry on dishwasher.
5. Barrel and lid can be washed by hand. Use warm soapy water. Rinse thoroughly and air-dry or wipe dry with a paper towel.
6. **CAUTION; DO NOT PLACE BASE IN DISHWASHER OR SUBMERSE IN WATER!**
7. Spray the base down with a kitchen cleaner, preferably bleach based. Let stand for 30 seconds. Wipe clean with paper towel. For heavy stained areas, repeat cleaning steps until stains are gone.
8. Check the liquid trap (the small bottle attached to the vacuum hose) after every use. If any food or liquid is present in the liquid trap, unscrew it from the hose leading in the base. Wash the hose and bottle by hand, and replace.

Note: If the outside of the barrel is wet or greasy clean with warm soapy water or a kitchen cleaner, wiping dry with a paper towel.



# Marinade Guidelines

Our culinary experts have developed a line of marinades that optimize the Reveo MariVac process and release hidden flavors. Reveo Dry Marinades are designed to work with water and oil. Mix well to ensure a great tasting eating experience. These marinades can be purchased in stores that sell Reveo products or at [www.freethemeat.org](http://www.freethemeat.org).

## Reveo™ Dry Marinade Base Guidelines

Per Pound of:	Reveo Dry Marinade Base	Oil vegetable or extra virgin olive oil	Water
Seafood	2 Tbsp	2 Tbsp	2 Tbsp
Meat (more than 1lb)	2 Tbsp	2 Tbsp	2 Tbsp
Poultry	2 Tbsp	2 Tbsp	2 Tbsp
Wild Game	3 Tbsp	2 Tbsp	2 Tbsp
Roast/Whole Muscle Meat	2 Tbsp	2 Tbsp	2 Tbsp
Bone in Chicken or Turkey	2 Tbsp	2 Tbsp	2 Tbsp
Ground Meat	2 Tbsp	1 Tbsp	1 Tbsp
Meats for Smoking	2 Tbsp	2 Tbsp	2 Tbsp
Vegetables	2-3 Tbsp	2-3 Tbsp	2-3 Tbsp

## General Liquid Marinade Guidelines

If you have a favorite store-bought marinade or a great homemade recipe, follow the simple guidelines below to unleash the flavors!

- Most foods use 1/3 cup liquid marinade per pound of meat.
- DO NOT use more than 2 tablespoons of liquid per pound of ground meat.
- In general, feel free to experiment! Adjust seasoning and liquid amounts to your preferences if you are making your own marinade. TIP: Fish and seafood usually require less seasoning, whereas wild game may require more.

# Tumbling Time Guidelines

Food	Amount	Type	Time
Chicken or Turkey	less than 2 lbs	boneless	15 minutes
Chicken or Turkey	less than 2 lbs	bone-in	20 minutes
Chicken or Turkey	2-5 lbs	boneless	20 minutes
Chicken or Turkey	2-5 lbs	bone-in	20 minutes
Beef, Lamb or Pork	less than 2 lbs	all types	15 minutes
Beef, Lamb or Pork	2-5 lbs	all types	20 minutes
Beef: High Quality Cuts	0-5 lbs	t-bone/ribeye/N.Y. strip	10 minutes
Wild Game	0-5 lbs	all types	20 minutes
Ground Meats	0-5 lbs	all types	10 minutes
Shellfish	0-5 lbs	all types	5 minutes
Firm Fish*	0-5 lbs	all types	10 minutes
Fruits or Vegetables	0-5 lbs	all types	10 minutes

\*When flavoring fish in the Reveo, choose firm fish, such as salmon, swordfish or tuna.

**IMPORTANT:** Make sure meat has not been marinated. If you are not sure whether you are buying packaged, pre-tumbled or pre-injected meats, look to see if the meat has an ingredient statement that says "pre-seasoned", "pre-marinated" or "liquid added". Meat is like a sponge. Once it is saturated with liquid, it cannot absorb any more. This is why it is important to ask your local butcher for fresh, un-tumbled and un-marinated meats.



# Flavorista Flavor Concoctions

Here are a few marinade ideas. Follow marinade guidelines on page 15.

## Chicken Wing Marinade

1 C Water  
3/4 C Soy sauce  
1 tsp Ground ginger  
1 C Brown sugar  
1/4 C Sesame oil  
1/4 C Pineapple juice  
1 tsp **Reveo Sreamin' Samurai™**  
**Teriyaki Dry Marinade Base**

*Mix and use or refrigerate  
for up to one week.*

## Jalapeño Lime Marinade

1/3 C Chopped jalapeño (discard seeds  
and stems)  
1/4 C Olive oil  
1/4 C Chopped fresh cilantro  
Salt and pepper to taste  
Juice from two limes  
1 tsp **Reveo Rasta Riot™** **Jamaican Jerk  
Dry Marinade Base**

*Mix and use or refrigerate  
for up to one week.*

## Ginger Soy Marinade

1/2 C Soy sauce  
1/4 C Water  
1/4 C Minced onion  
2 Tbsp Brown sugar  
2 Tbsp Sesame seeds  
1/4 tsp Ground ginger  
2 Tbsp Sesame oil  
1 tsp **Reveo Sreamin' Samurai™**  
**Teriyaki Dry Marinade Base**

*Mix and use or refrigerate  
for up to one week.*

## Kabob Marinade

1 1/2 C Olive oil  
3/4 C Soy sauce  
1/4 C Worcestershire sauce  
2 tsp Dijon mustard  
1/2 C Wine vinegar  
1/2 tsp Minced, chopped fresh parsley  
2 cloves Minced garlic  
1 tsp **Reveo LemoNation™** **Lemon  
Pepper Dry Marinade Base**

*Mix and use or refrigerate  
for up to one week.*

## Italian Parmesan

1/4 C Italian dressing  
1 tsp Chopped fresh basil  
1 tsp **Reveo Italian Renaissance™**  
**Zesty Italian Dry Marinade Base**

*Mix and use or refrigerate  
for up to one week.*

# The Flavorista's Handbook: Recipes to enlighten the masses.

## Pork



### Rosemary Pork

#### Ingredients

4 lbs Pork loin

#### Marinade

1/2 C Orange juice  
1 tsp Fresh rosemary  
1/4 C Honey

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add pork loin and marinade to barrel
3. Attach hose and MariVac
4. Tumble 20 minutes. Grill, bake, broil or sauté
5. Bake covered at 350°F for 1 hour
6. Uncover and bake until an internal temperature of 160°F has been reached, or to your desired taste.

### Jamaican Pork Chops

#### Ingredients

2 lbs Pork chops  
1/4 C Crushed pineapple

#### Marinade

1/4 C **Reveo Rasta Riot™ Jamaican Jerk Dry Marinade Base**  
1/4 C Water

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add pork chops and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes. Grill, bake, broil or sauté
5. Cook until an internal temperature of 160°F has been reached, or to your desired taste.

### Honey Mesquite Pork Ribs

#### Ingredients

2 lbs Pork ribs, country style

#### Marinade

1/2 C **Reveo Hive Uprising™ Honey Mesquite Dry Marinade Base**  
1/2 C Orange juice  
1/4 C Olive oil  
1/4 C Water

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add pork ribs and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Bake covered at 350°F for one hour, basting every 15 minutes after the first 30 minutes. Cook until tender and serve with basting liquid from roasting pan.

# Beef



## Jamaican Pot Roast

### Ingredients

2-3 lbs Pot roast

### Marinade

1/4 C **Reveo Rasta Riot™ Jamaican Jerk Dry Marinade Base**

1/4 C Water

1/4 C Italian dressing

### Procedure

1. Blend liquid ingredients with dry spices
2. Add pot roast and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Bake covered at 300°F for 1 to 2 hours. Baste every 15 minutes after the first 30 minutes. Cook until tender.

## Zesty Italian Burgers

### Ingredients

1 lb. Ground beef

### Marinade

1 Tbsp **Reveo Italian Renaissance™ Dry Marinade Base**

2 Tbsp Water

1 Tbsp Extra virgin olive oil

### Procedure

1. Blend liquid ingredients with dry spices
2. Add ground beef and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Form into patties and refrigerate for 20 minutes.
6. Grill, bake, broil or sauté.

## Bourbon BBQ Ribs

### Ingredients

3 lbs Pork or beef ribs

### Marinade

1/4 C Bourbon

1/2 C Favorite BBQ sauce

### Procedure

1. Blend liquid ingredients with dry spices
2. Add pork or beef ribs and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Bake covered at 300°F for 1 to 2 hours basting every 15 minutes after the first 30 minutes. Cook until tender and fallin' off the bone!

# Beef



## French Onion Prime Rib

### Ingredients

3 lbs Prime rib roast , boneless  
2 lbs Sliced onions

### Marinade

2 tsp Balsamic vinegar  
1 C Water  
1/4 C **Reveo Italian Renaissance™**  
**Zesty Italian Dry Marinade Base**

### For serving

6 slices Large garlic toasted French Bread  
6 slices Swiss Cheese

### Procedure

1. Blend liquid ingredients with dry spices
2. Add prime rib roast, sliced onions and marinade to Reveo barrel (set aside toasted French Bread and cheese slices).
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Bake covered at 300°F for 1 to 2 hours, or to desired taste
6. Slice into 8 oz. portions and serve over toasted French bread and cheese

## Worcestershire Garlic Steak

### Ingredients

3 lbs Steak of choice

### Marinade

1/4 C Worcestershire sauce  
2 Tbsp Chopped fresh garlic  
1 Tbsp Chopped fresh parsley  
1 Tbsp Cracked pepper

### Procedure

1. Blend liquid ingredients with dry spices
2. Add steak and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 15-20 minutes
5. Grill, bake, broil or sauté or cook to desired taste

## Pineapple Steaks

### Ingredients

2 Steaks (8 oz.)

### Marinade

1/4 C Pineapple juice  
12 Pineapple slices  
2 tsp TABASCO®  
1/4 C Soy sauce  
1 tsp **Reveo Screamin' Samurai™**  
**Teriyaki Dry Marinade Base**

### Procedure

1. Blend liquid ingredients with dry spices
2. Add steak and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Grill or cook to taste

# Poultry



## Honey Mesquite Grilled Chicken

### Ingredients

3 lbs Bone-in chicken

### Marinade

1/2 C **Reveo Hive Uprising™  
Honey Mesquite Dry Marinade  
Base**  
1/2 C Water  
1/4 C Orange juice

### Procedure

1. Blend liquid ingredients with dry spices
2. Add chicken and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Cook or grill thoroughly until an internal temperature of 165°F is reached and juices run clear in the thigh and drumstick area when pierced with a fork.

Hint: When grilling, ask your butcher to cut the chicken into halves, quarters or 8 pieces. It will be easier to cook and will crisp up on the coals much easier.

## Raspberry Chipotle Fajitas

### Ingredients

2 lbs Steak or chicken

### Marinade

1/2 C Raspberry jam  
1 Tbsp Chopped fresh cilantro  
3 Limes (juiced)  
1 Tbsp Seasoned salt  
1 Tbsp Chipotle pureé (found in the Mexican food section of most grocery stores)

### Procedure

1. Blend liquid ingredients with dry spices
2. Add steak or chicken and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 15 minutes
5. Sauté
6. Serve fajita style with warm tortilla and slices of sweet peppers, onions, sour cream, guacamole and chopped tomatoes.

## Kung Pao Chicken

### Ingredients

6 Chicken breasts

### Marinade

1/4 C Water  
1/4 C Pineapple juice  
1/4 C Peanut butter  
1/4 C Cashews  
1 Tbsp Soy sauce  
1/4 C Brown sugar  
1 tsp **Reveo LemoNation™ Lemon  
Pepper Dry Marinade Base**

### Procedure

1. Blend liquid ingredients with dry spices
2. Add chicken and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 15 minutes
5. Cook thoroughly, turn frequently on medium to medium low heat. Drizzle with pan juices.
6. Serve with sticky rice or on lo-mein noodles.

# Seafood



## Cilantro Ginger Shrimp

### Ingredients

3 lbs Shrimp, fresh and peeled

### Marinade

1/2 C Orange juice  
2 Tbsp Chopped cilantro  
1/4 C Diced onions  
1 Tbsp Chopped ginger  
1/4 C Extra virgin olive oil  
1/4 C **Reveo Screamin' Samurai™  
Teriyaki Dry Marinade Base**

### Procedure

1. Blend liquid ingredients with dry spices
2. Add shrimp and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 5 minutes
5. Grill, bake, broil or sauté

## Margarita Shrimp

### Ingredients

2 lbs Shrimp, fresh and peeled

### Marinade

1/4 C Tequila  
1 Tbsp Chopped fresh cilantro  
3 Limes (juiced)  
1 Tbsp Seasoned salt

### Procedure

1. Blend liquid ingredients with dry spices
2. Add shrimp and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 5 minutes
5. Sauté until finished and serve fajita style with warm tortillas, sour cream, guacamole, chopped tomatoes, sweet peppers and onions

## Pepper Soy Salmon

### Ingredients

3 lbs Salmon steaks  
2 lbs Cooked fresh spinach, cleaned and de-stemmed

### Marinade

1/4 C Soy sauce  
2 Tbsp Sesame oil  
1/4 C Rice vinegar

### Procedure

1. Blend liquid ingredients with dry spices, reserve 1/4 C for dressing
2. Add salmon and remaining marinade to Reveo barrel (set spinach aside)
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Grill, bake, broil or sauté to desired taste
6. Toss spinach with 1/4 C marinade
7. Serve salmon on top of spinach salad for a crisp and flavorful treat!



## Sides



### Italian Herb Potatoes

#### Ingredients

3 lbs Potatoes, cut into squares

#### Marinade

1/4 C **Reveo Italian Renaissance™**  
**Zesty Italian Dry Marinade Base**

1/4 C Extra virgin olive oil

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add potatoes and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Bake at 350°F for 15 to 20 minutes or until done and crispy

### Teriyaki Green Beans

#### Ingredients

2 lbs Fresh green beans, de-stemmed

#### Marinade

1/4 C **Reveo Screamin' Samurai™**  
**Teriyaki Dry Marinade Base**

1/2 C Pineapple juice

1/4 C Brown sugar

2 Tbsp Sesame oil

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add green beans and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Bake, broil or sauté. Enjoy!

# Sides



## Marinated Portabello

### Ingredients

6 Portabello mushroom caps

### Marinade

3 Tbsp **Reveo Italian Renaissance™**  
**Zesty Italian Dry Marinade**

### Base

1/4 C Water  
2 Tbsp Oil  
2 Tbsp Vinegar

### Procedure

1. Blend liquid ingredients with dry spices
2. Add portabellos and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Grill or cook to taste

## Garlic Herb Meatballs

### Ingredients

2 lbs Ground beef

### Marinade

1/4 C **Reveo Italian Renaissance™**  
**Zesty Italian Dry Marinade Base**

1 Egg  
1/4 C Parmesan cheese  
1/4 C Water

### Procedure

1. Blend liquid ingredients with dry spices
2. Add ground beef and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Form contents into 1 inch balls and refrigerate for 20 minutes
6. Bake on a sheet pan 30 minutes or until your desired level of taste - serve with your favorite marinara and pasta.

## Sides



### Crab and Artichoke Casserole

#### Ingredients

- 1 lb. Chopped crab meat
- 1 lb. Canned artichokes

#### Marinade

- 1/2 C Heavy cream
- 1/2 stick Butter (melted)
- 1/4 C Bread crumbs
- 2 Whole eggs
- 1/2 C Parmesan cheese

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add crab meat, artichokes and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 15 minutes
5. Place in shallow baking dish and bake uncovered at 300°F for 25 minutes until top is brown and bubbly

### Creamy Fruit Salad

#### Ingredients

- 2 C Hard fruit (melon, pears, apples, pineapple) in 2-inch cubes

#### Marinade

- 1/2 C Sour cream
- 2/3 C Sugar
- 1 tsp Vanilla

#### Procedure

1. Blend liquid ingredients with dry spices
2. Add fruit and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 10 minutes
5. Chill and serve

# Tips and Recipes for the Wild Game Lover

The Reveo is perfect for taming the wild game taste. The charts on pages 15 and 16 have guidelines for all cuts of wild game meat. In addition to flavoring meats for grilling and baking, the Reveo can bring the flavor of your venison jerky and wild boar sausage to a whole new level!



## Venison Pot Roast

### Ingredients

3 lbs	Venison stew meat
1 can	Diced tomatoes
1 lb	Carrots (chopped large)
3	Large potatoes (chopped large)
8	Celery (chopped large)

### Marinade

1/2 C	Red wine
1/2 C	Tomato sauce
1/4 C	<b>Reveo Italian Renaissance™</b> <b>Zesty Italian Dry Marinade Base</b>

### Procedure

1. Blend liquid ingredients with dry spices
2. Add all ingredients and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 20 minutes
5. Cover and bake @ 300°F for 2 1/2 hours or until tender

## Holiday Game Hens

### Ingredients

4	Cornish game hens
16	Potatoes, cut into squares
12	Pearl onions
16	Baby carrots

### Marinade

1/2 C	Orange juice
1 tsp	Cinnamon
1/4 C	Molasses

### Procedure

1. Blend liquid ingredients with dry spices
2. Add all ingredients and marinade to Reveo barrel
3. Attach hose and MariVac
4. Tumble 15 minutes
5. Bake covered at 350°F for 1 hour  
Uncover, and bake 15 minutes. Skin should be crisp but tender

# Reveo Tips

## Plan a rebellious meal that wins over the masses.

Our squad of culinary experts has designed an easy-to-follow, step-by-step process for using the Reveo. Use the following tips, the marinade guidelines and the tumbling time guide on pages 15 and 16, to ensure proper flavor.

- When using frozen shrimp, check the ingredient label to make sure it does not contain phosphates. Shrimp with phosphates will not pick up as much flavor in the Reveo as shrimp without phosphates.
- When flavoring fish in the Reveo, choose firm fish, such as salmon, swordfish or tuna.
- Do not freeze tumbled fish or seafood. You can freeze meat, just shake off the excess marinade beforehand.
- Product marinated in the Reveo will be fine frozen for up to 3 months. However, if you are going to freeze meat, it is best to thaw it and Reveo it just before cooking.
- Do not store tumbled meats or vegetables in a pressurized Reveo barrel. Release pressure before storing the Reveo barrel in the refrigerator.
- Follow all cleaning and sanitation guidelines. A true Flavorista is always careful as well as fun and exciting!

# Marinades: The Messengers of Flavor

## Tips on making your own marinades:

You know the right marinade can make the best food taste even better. But what exactly makes a marinade work? How does Reveo revolutionize the process, bringing flavor to heights that traditional marinating could never hope to match? And how can you use this knowledge to bring maximum flavor to your own food and express your individuality?

First, it's important to know that every great marinade is made up of three ingredients: **acid, flavoring and other liquids**. Marinating works to "tenderize" meat by breaking it down with the acid and softening it with the liquid. The problem with traditional marinating is that it's only able to drive in the flavoring in so far. The Reveo works by removing air and pressure from the marinating process, so food opens up to accept juices through to its core.

Here are the three key ingredients of all great marinades:

**Acid:** The acid portion of your marinade can be vinegar, citrus juice, milk, yogurt or wine

**Flavoring:** This category is wide open! Use salt, spices, seasonings, herbs, liquid smoke or even Worcestershire sauce, soy sauce, honey... you name it.

**Other Liquids:** Any water or oil. We recommend using flavored oils or virgin olive oil.

We recommend that you use **Reveo Dry Marinade Bases**, which are available at your Reveo retailer or online at [www.freethemeat.org](http://www.freethemeat.org). They are specially formulated for optimum flavor during the MariVac process. Please see page 15 for more information on using Reveo Dry Marinade Bases.

## ***Let the Flavor Revolution begin!***

You know the right marinade can make the best food taste even better. Have you been a Flavorista for years? Do you have your own recipes for really great marinades? Send us your recipe by going to [www.freethemeat.org](http://www.freethemeat.org) to submit it!

# The Flavorista's Guide to Optimizing Meat Flavor

1. Trim meat of excess fat. (Fat does not absorb marinade and may impede optimal absorption of the marinade).
2. Our guidelines are just a starting point. Feel free to experiment with tumble times and flavors.
3. If the meat has excess marinade on the outside after the tumbling process, shake off the excess before cooking or grilling. This helps prevent the marinade from burning (especially over a direct flame on a grill).
4. Because the marinating process takes less than 20 minutes, you can experiment with different flavors for a meal. Marinate your appetizers and side dishes, too! (Make sure you clean the Reveo thoroughly between marinade cycles.) Refer to the cleaning guide on page 14.
5. Thick portions of meat (greater than 1 inch thick) may not achieve complete marinade penetration. It is recommended that you butterfly cut thicker portions to maximize the MariVac process. Another way to maximize marinade penetration for thicker meats is to pierce the meat several times with a fork, or inject marinade into meat using an Eastman Outdoors Marinade injector.

## Adding Dry Rubs to Marinated Meat

Dry rubs can be applied to marinated meat.

Remove marinated meat from the barrel and shake off any excess juices. Place on a clean baking pan. Sprinkle meat liberally with additional dry marinade base used in marinade. Rub evenly. Bake, broil, grill or sauté and enjoy!

Remember, you're a Flavorista, experiment as little or as much as you like. Release the Flavor!

# Warranty and Service Information

## Eastman Outdoors® Limited Warranty

Eastman Outdoors warrants this product against all manufacturing defects in materials and workmanship for a period of one year from the date of purchase. This warranty is nontransferable if the product is sold to an individual other than the original purchaser. This warranty does not cover defects resulting from normal wear and tear on the product. This warranty is void if the product has been subject to accident, misuse, abuse, improper set-up, acts of God or unauthorized modification. If this product is found to be defective during the warranty period, Eastman Outdoors' entire liability and your exclusive remedy is repair or replacement at Eastman Outdoors' expense. NO OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY TO THE PRODUCT. Eastman Outdoors shall not be liable for any incidental or consequential damages, either in the breach of this warranty or any other reason, resulting from the use of this product. This warranty gives you specific legal rights. You may also have other rights that vary from state to state.

If warranty service becomes necessary:

1. Call the Eastman Outdoors Customer Service Department at 1-877-REVEO-IT.
2. Explain the nature of your problem. The representative will ask for proof of purchase with date. Proof of purchase is a sales receipt from an authorized Eastman Outdoors dealer or distributor. The representative will determine if the product or parts need to be replaced, issue you a Return Authorization Number and explain shipping and handling charges. The customer may be responsible for shipping and handling charges of the returned item and replacement parts. All defective parts need to be shipped to Eastman Outdoors before replacement.
3. Follow the Customer Service Representative's instructions. Pack the product carefully in order to prevent damage.

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**For more information, recipes and  
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