

How To Make A Basic Brine

2 cups water
2 Tbsp. kosher salt
1 Tbsp. black peppercorns
1 ½ Tbsp. white or brown sugar
¼ bay leaf

**You can also add fresh thyme sprigs & juniper berries, flattened with the blade of a chef's knife.

Bring the water to a boil. Add the salt & remaining ingredients, stirring until salt dissolves. Remove from heat & cool to room temperature before using.

**Increase the recipe according to the amount of meat or poultry you are going to brine. 8 - 10 lbs. meat would require the above to be increased by 6 times.