



TRUE NORTH



BASIC BRINE RECIPE

INGREDIENTS

1/2 cup coarse salt

1 quart water

INSTRUCTIONS

Combine ingredients, and let brine sit overnight in refrigerator to allow spices to “percolate” through brine.

HINTS

- For a zestier flavor; brown or demerara (an all natural, unrefined brown) sugar can be substituted for white sugar.
- Mix and store ingredients in glass or ceramic containers.
- Refrigerate after mixing.
- Coarse, non-iodized pickling salt is recommended.

MY NOTES



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