



TRUE NORTH



SPICY BRINE RECIPE

INGREDIENTS

3 cups water

1 cup soy sauce

1/2 cup demerara or brown sugar

1/4 cup coarse salt

1/2 tsp. onion powder

4 - 5 garlic cloves, crushed

1/2 tsp. hot sauce

1/2 tsp. pepper

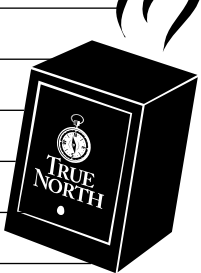
INSTRUCTIONS

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

HINTS

- 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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