



Basic Brine

Makes about 1 gallon

by Jeremy Niehuss, Executive Chef

Brine

- 1 gallon cold water
- 1 ½ cups kosher salt
- 1 cup granulated sugar
- 1 ½ ounces (by weight or 8 teaspoons) pink salt (sodium nitrite)
- 1 tablespoon pickling spices
- ½ cup, packed, dark brown sugar
- ¼ cup honey
- 5 garlic cloves

1. To make the brine combine all of the ingredients in a large saucepot and bring the mixture to a boil. Remove the brine from the heat and allow it to cool to room temperature. Place in the refrigerator and allow it to cool to 50° F.
2. Poor the brine over the meat to be brined and use a heavy plate to keep it submerged. Brine for the desired amount of time.

Pickling Spice

Makes 1 cup

- 2 tablespoons black peppercorns, lightly toasted
- 2 tablespoons mustard seeds, lightly toasted
- 2 tablespoons coriander seeds, lightly toasted
- 2 tablespoons hot red pepper flakes
- 2 tablespoons allspice berries
- 1 tablespoon ground mace
- 2 cinnamon sticks. Broken into small pieces
- 24 bay leaves, lightly crumbled
- 2 tablespoons whole cloves
- 1 tablespoon ground ginger

1. Lightly crush the black peppercorns, mustard and coriander seeds with the side of a chef's knife. In a small mixing bowl combine the toasted and crushed spices with the remaining ingredients. Mix well and store in a plastic zip lock bag.