

Pale Ale Brine

Makes a little more than a gallon

A delicious overnight brine for chicken or pork.

Ingredients / Method

Weigh out:

1 bottle extra pale ale
Enough water to equal 5 kilos

Add and whisk in:

0.175 kilo (3.5%) kosher salt until dissolved

Then add:

1 tsp. garlic, minced
1 tsp. dry thyme or 5 fresh sprigs
1 tsp. black peppercorns
2 ea. Bay leaves, crushed in your hand



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