

# CHICKEN BRINE

**16 CUPS WATER**

**¾ CUP KOSHER SALT**

**⅔ CUP WHITE SUGAR**

**¼ CUP DRIED SAGE, OR TO TASTE**

**¼ CUP DRIED BASIL, OR TO TASTE**

**2 HEADS GARLIC, CRUSHED AND CHOPPED**

**1 TBSP WHOLE BLACK PEPPERCORNS**

**1 LARGE BAY LEAF**

## **PROCEDURE:**

1. BRING WATER, KOSHER SALT, SUGAR, SAGE, BASIL, GARLIC, PEPPERCORNS, AND BAY LEAF TO A SIMMER IN A LARGE POT OVER MEDIUM-HIGH HEAT; THIS COULD TAKE UPWARDS OF 20 MINUTES. COOK, STIRRING OCCASIONALLY, UNTIL SALT AND SUGAR ARE DISSOLVED COMPLETELY, ABOUT 20 MINUTES.
2. REMOVE FROM THE HEAT AND COVER WITH A LID. LET BRINE SIT AT ROOM TEMPERATURE FOR 2 HOURS; THIS LETS THE DRIED HERBS STEEP AND REALLY ENHANCES THE FLAVOR OF THE BRINE. REFRIGERATE TO FINISH COOLING BEFORE USING, AT LEAST 1 HOUR.

BRINE SHOULD BE COMPLETELY COOLED BEFORE USING. FOLLOW THE DIRECTIONS FOR YOUR CHICKEN RECIPE, BUT IN GENERAL, A WHOLE CHICKEN CAN BE BRINED FOR UP TO 8 HOURS, WHILE BONE-IN PIECES CAN BE BRINED FOR UP TO 4 HOURS

# **AGRICULTURE EXPO 2024**