



Basic Brine for Smoking Meat

Savannah · 29/09/2024



Prep Time

8

Difficult

Easy

Servings

1 quart

Description

This chicken brine recipe for smoking is a very basic brine recipe for preparing meats and fish for smoking. Add any personal taste preferences to the brine for additional flavor enhancement. I like to add white wine, soy sauce, and various herbs and spices. Anything that you like will work, so experiment at will.

Ingredients

— - 4 cups water - $\frac{1}{4}$ cup packed brown sugar - $\frac{1}{4}$ cup kosher salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine water
2. brown sugar
3. and salt in a medium bowl; whisk vigorously until sugar and salt dissolve. Dotdash Meredith Food Studios To Use: Pour brine over meat
4. poultry
5. or fish. Soak for several hours to overnight. Meat should be fully submerged in brine; make more brine as needed to cover meat fully. Dotdash Meredith Food Studios