



Brown Sugar Chicken Brine

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

16

Description

I decided to experiment with my normal goto brine and added molasses and garlic In place of regular sugar I used light brown sugar what can I say I like molasses The family loved this I think this is going to be my new goto This is enough brine for 8 pounds of whole chicken or bonein chicken pieces and up to 10 pounds of skinless boneless chicken breasts

Ingredients

— - ¾ cup kosher salt - ¾ cup light brown sugar - 2 tablespoons minced garlic - 1 ½ teaspoons ground cayenne pepper - 1 gallon warm water - ¼ cup molasses - ¼ cup soy sauce

Instructions

1. Mix salt
2. brown sugar
3. garlic
4. and cayenne pepper together in a large bowl. Pour in water; stir until dissolved. Mix in molasses and soy sauce. Let stand until brine comes to room temperature
5. about 50 minutes. To Use: Place chicken in a food-grade
6. nonreactive container such as a stainless steel or enameled pot. Add brine
7. cover
8. and refrigerate for 4 hours
9. or overnight for whole chickens. Drain
10. then pat the chicken dry and cook as desired.