

# Bourbon Brine for Fowl

Up to 10 pounds



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## INGREDIENTS

2 Gallons Water  
1 Cup Kosher salt  
1 Cup Brown sugar  
1 Cup Bourbon  
4 Each Bay leaf  
3 Tablespoons Granulated garlic  
3 Tablespoons Granulated onion  
10 Each Garlic cloves, lightly smashed  
2 Each Sprigs Fresh rosemary  
10 Each Sprigs Fresh thyme  
½ Bunch Fresh parsley, torn  
4 Each Limes, cut in ½, juiced into the water,  
then added to water

## METHOD

- Put water in a 5 gallon bucket. Dissolve salt and sugar in the water.
- Add the remaining ingredients to the water.
- Place meat in the water so that it is totally submerged. Add more water if necessary.
- Place bucket in a cool place, 40 degrees max. or in the fridge.
- Leave the meat in the brine for at least 6 and up to 12 hours.
- Remove meat from the brine. Rinse off all the brine. Pat dry with paper towels.
- Cook and enjoy!