



VENISON BRINE

BY JASON HALL, CMC

INGREDIENTS

0.5 lbs kosher salt
0.5 lbs sugar
6 juniper berries
3 sprigs fresh thyme
3 sprigs fresh rosemary
8 black peppercorns
3 bay leaves
2 oz gin
0.5 gal water
2 ea burnt cinnamon sticks
1 orange, cut in half and charred to a burn on a grill
0.75 gal ice water (half gallon container filled to the top with ice, then add water)

METHOD

Add all the ingredients into the first halfgallon of water and bring to a boil in a 1.5 gallon stock pot. Turn off heat set pot to the side. Add ice water to stop cooking process.

YIELD 1 GALLON