Old Style Sweet Brine

Method

	Ingredients	%	Example Batch (g)
1	COLD WATER	86.7%	8,671
2	ROCK SALT	11.1%	1,108
3	SALTPETRE 3KG PAIL, SJ# OC30140	0.2%	22
4	SEA SALT	0.7%	67
5	MASCAVADO SUGAR	0.9%	87
6	HONEY	0.5%	45
		100%	**10,000**

1. Weigh out the water into a large clean tub
2. Add saltpetre to water stirring until completely dissolved to produce the cover brine solution
3. Submerge meat in solution
4. Store the tub below 5 degrees centigrade
5. Leave to cure for approx 3 to 5 days
6. Remove the meat and drain

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

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