

## 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
		<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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