

Chicken Brine

Ingredients

1 Chicken (about 5 pounds)
3/4 c Salt
1 c Brown Sugar
16 c Water
1 T Peppercorns
1 T Cayenne Pepper
1/2 Lemon
2 Rosemary Sprigs
5 Bay Leaves

Instructions

In a large pot, boil 2 cups of water then add salt and sugar, stir to dissolve. Add remaining 14 cups of water, peppercorns, cayenne, lemon (squeezed then add in whole), rosemary, and bay leaves. Add chicken to brine and refrigerate for at least 4 hours or up to overnight.