



Jesse's Favorite Brine

by Chef Jesse Jones of Concept Catering

For method: 1 quart of cold water to $\frac{1}{4}$ cup kosher salt and $\frac{1}{4}$ cup brown sugar

For Gallon of brine use 1 gallon of water to 1 cup kosher salt and 1 cup brown sugar

Ingredients

- $\frac{1}{2}$ cup Canola Oil
- 2 medium Carrots Diced
- 6 Celery Stalks medium diced
- 2 medium Onions, medium Diced
- 1 whole Garlic,, cut in half roasted for few minutes for flavor
- 2 granny smith Apples, diced medium
- 1 quart cold water
- 2 cups Apple Cider
- 1 Cinnamon stick
- $\frac{1}{2}$ cup Pickling Spice
- Pinch of crushed red pepper
- 20 sprigs of fresh thyme
- $\frac{1}{4}$ cup Kosher Salt
- $\frac{1}{4}$ cup Brown Sugar

Preparation (20 minutes)

In a Large Dutch Oven, Heat oil, Saute, carrots, celery, onions for 5 minutes, add garlic and apples ,cook for about 5 minutes , add water and Apple cider, let simmer for 5 minutes, do not boil, add Cinnamon stick and pickling spice , crushed red pepper and thyme, simmer for 5 minutes more, remove from heat, stir in Salt and brown sugar, either cool at room temperature, then refrigerate, or cool down with ice cubes, submerge chicken, store overnight. Refrigerate.

Very Important Note: remove chicken from brine ,wash thoroughly. Discard everything, some of the pulp can be added to soak wood for smoking.