



BASIC CHICKEN BRINE

USING ROSEMARY

INGREDIENTS

- 1 whole chicken
- 4 litres warm water
- 1 tablespoon whole peppercorns
- 3 sprigs fresh rosemary or 1 teaspoon dry rosemary
- 3 garlic cloves, cut in half
- peel of a fresh lemon

DIRECTIONS

Prep Time: 2 Hours

Add water and salt to a large bowl. Mix thoroughly until salt is dissolved. Add peppercorns, rosemary, garlic and lemon peel. Carefully lower chicken into water.

Cover and refrigerate for 2 hours.

Remove from liquid and pat dry. Cook as desired until chicken reaches 165°C and juices run clear.

*We recommend to cook your chicken on your Pit Boss grill for a delicious smoky flavour!

NOTES
