

Meat in Brine

Grandma Grimm

Use about 2 quarts water or a bit more, add the same spices as for soup plus 1 ½ clove garlic, and a red chili. Boil. Set to cool.

When cool add enough pickling salt so a raw egg floats (about 1 ½ c). Add a handful of brown sugar and 2 tblsp tenderquick. Stir well to dissolve.

Pour the cold brine over pork ribs. Set in freezer for about 3 days. This is good for pickled pork hocks as well.