

How to Cure With Liquid Brine

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Brine is a curing process that involves the soaking, washing, or injecting of food with a solution that is used to pickle or preserve foods. This is a great alternative to preserve your meats that is pretty easy and cheap to do.

Typically, the brine is a simple solution of salt and water, or it may consist of a more complex solution of salt, water, sodium nitrite, or flavorings, such as honey, sugar, herbs, or spices. Brine curing is also known as "wet curing. to find out more and get great information click the link below.

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