

Pork Brine

Brine:

1/2 cup kosher salt

1/2 cup brown sugar

3/4 apple cider syrup (or maple)

6 sprigs thyme

4 sprigs rosemary

10 pepper corns

1/2 gallon water

1/2 gallon ice

Dissolve Sugar and salt in 2 cups boiling water, add the remaining cold water to the sugar mix. Pour mix over ice to chill. Add remaining ingredients and the wash and trim pork.. Weigh pork to submerge cover and refrigerate for 12-18 hours. Wash in cold water. Dry. Season and roast or grill as usual.