

# Alaskan Smoked Porter Beer Brine

Try this beer brine over pork, chicken or Copper River Salmon, adding not just seasoning, but a smoky undertone flavor that complements the food well.

**Makes:** just over a gallon of brine

## Ingredients:

½	gallon	water, filtered and cold
1	cup	kosher salt
¼	cup	brown sugar
¼	cup	honey, local variety
2	tbsp	mixed peppercorns, ground
2	each	onions, yellow, large, peeled and sliced
1	each	garlic head, peeled and chopped
18	each	bay leaves
2	each	oranges, halved
66	ounce	Alaskan Smoked Porter ale (three 22oz bottles)

## Directions:

In a large pot, add the water, salt, sugar, honey, peppercorns, onion, garlic, bay leaves, and citrus. Turn heat to medium, stir occasionally until the mixture comes to a boil. Turn off heat and let sit, to infuse the flavors, and cool to room temp. Add cold Alaskan Smoked Porter and mix well. Make sure the brine temperature is below 40°F, as you want to keep the item to be brined cold.

The general rule of thumb is to brine 12 hours per 1 pound of meat. If you brine longer than that, you can risk having an over salty piece of protein. Place the cooled brine in a sealable container that is large enough to hold the brine and the displacement of what is to be brined (the meat). The new extra large 2 gallon Ziplock® bags work well or a cleaned ice cooler (with sealed bags of ice to keep the cooler cold over time). Add the pork (butt, shoulder, loin or belly), chicken (whole or cut up) or filet of salmon to the container and let brine. For pork, I usually brine for 36-48 hours, chicken 24 hours and a filet of salmon 12 hours.

Remove the meat at least 12 – 24 hours before cooking. This will help the meat dry, continue to distribute the added flavor and not over brine the meat. To cook the meat, one can roast, grill, smoke or bake the pork, chicken or fish.

