

# thirty acre farm

## **Brine for pork**

Adds flavor and makes meat super juicy. Great for chops.

1 Cup vinegar

3 tblsp suger (honey etc)

2 tbl sp Sea Salt

Peppercorns

Heat vinegar and dissolve in sugar & salt. Add peppercorns. Put in a glass dish, add ice cubes to bring temperature down. Add pork. Add more ice/water to cover pork fully. Place in fridge for 30-1 hour. Remove and dry. Cover w/ your favorite spice rub and put back in fridge until ready to BBQ, at least 45 minutes. Yum!