

Poultry Brine Instructions

- Poultry should be chilled before curing.
- Dissolve 1 pouch in 1 gal. ice water (34–38 °F) in a non-metallic container.
- Immerse poultry into Brine, completely covering the poultry.
- Place in refrigerator for 24 hours.
- Preheat smoker to 180 °F.
- Remove poultry from brine and rinse with fresh tap water, pat dry and
- place in smoker without smoke for the first hour.
- Add smoke and raise temperature to 190-200 °F, smoke until desired internal temperature is reached. Poultry should be smoked until internal temperature reaches 165-170 °F.
- If you can not get poultry to desired internal temperature in smoker, when desired color is reached, place in oven to finish.
- Smoking time will vary depending on type of smoker, location, outside temperature, etc.

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Helpfull Hints for Smoking Poultry

- Read and follow instructions CAREFULLY.
- Use bottled water if you have chemically treated water.
- Always use non-metallic bowls or pans for brine.
- Move poultry around every few hours.
- Inject breast and joints of bird with brine using a hypodermic
- needle for more even curing.
- After removing poultry from brine, rinse with cold tap water and pat dry before smoking. Do not re-use brine.
- Lightly oil rack so that the poultry doesn't stick.
- A plastic trash can liner works perfectly for big birds. Put brine and poultry in liner and seal bag making sure poultry is completely submerged. Place in shallow pan and refrigerate.

DO NOT RE-USE BRINE.

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