



Shrimp Brine

Kitchen Sense

- 1/4 cup kosher salt
- 1/4 cup granulated sugar
- 3 cups water
- 2 cups ice
- 2 pounds shrimp

Bring one cup of water to boil and add the salt and sugar. Stir to combine and boil until the salt and sugar completely dissolve. Add the ice and remaining 2 cups water and let cool.

Place the shrimp and brine in a large, resealable plastic bag and refrigerate 30 minutes for peeled shrimp, 1 hour for unpeeled shrimp.

Rinse and drain the shrimp before cooking.

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