SHRIMP BRINE

1	quart water
½	cup Diamond Crystal or
¼	cup+2 tablespoons Morton kosher or
¼	cup table salt
½	cup sugar
½	Tbs. of liquid crab boil

1. Do not exceed 2 gallons.
2. Brine raw shrimp for 30 minutes.
3. Rinse and pat dry.
4. Refrigerate until ready to cook.