

SHRIMP BRINE

1 quart water
 $\frac{1}{2}$ cup Diamond Crystal or
 $\frac{1}{4}$ cup+2 tablespoons Morton kosher or
 $\frac{1}{4}$ cup table salt
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ 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.