

## **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.