

Chicken Brine

8 qts water
2 cups shaoxing wine
1 cup molasses
2 cups salt
1 cup sugar
1 cup garlic cloves
1/3 cup dried rosemary leaves
1/4 cup prepared orange zest
2 oranges

1. Bring 2 qts water to a boil with wine, molasses, salt, sugar, garlic, rosemary and orange zest to a boil.
2. Squeeze in oranges and add orange carcasses.
3. Stir to dissolve ingredients and simmer 10 minutes.
4. Combine with remaining 6 qts cold water and refrigerate until use.