

# Basic Brine Cure

## Ingredients

- \*\*Basic brine cure (enough for a 2-3 kg piece of Scotch Beef PGI)
- 400g coarse rock salt
- 125g Demerara or granulated sugar
- 4 tsp pink curing salt (Prague powder)
- 4.5 litres cold water
- 2 tbsp pickling spice, toasted in a small pan



Find all recipes at [scotchkitchen.com](https://www.scotchkitchen.com)