



INSTRUCTIONS

For Making Homemade

GAME BIRD

Pre-Prep Procedures:

- Assemble bird(s), brine mix, thermometers, aprons and assure cutting boards and knives are clean and sanitized. Use non-reactive containers, such as stainless steel or non-metallic tubs or bowls.
- Use untreated water or bottled water when available. Urban water treatment facilities use chemicals, such as chlorine and iodine which can noticeably alter the taste of your bird.
- Thoroughly clean and rinse both inside and outside of bird(s) with fresh water.



IMMERSION METHOD: Curing several smaller birds by immersing them into a cover pickle (brine solution)

- Mix brine and 1-1/2 cure packets into 1 gallon of water (See Tip 7).

Follow the **ADDITIONAL STEPS** below...

BRINE PUMP METHOD: Pumping brine into large breasted birds to assure cure penetrates into the large meat portions prior to immersing them into a cover pickle (9 to 15 lb. birds, turkeys, etc.)

- Pumping Brine: Mix brine and 2 cure packets into 1 quart of water.
- With a hand brine pump, pump the breast and thighs of your bird in several places with enough brine solution to equal 10% of the birds weight, for example, a 10 lb. bird would be pumped with 1 lb. of brine.
- Cover Pickle: Add the remaining brine solution to enough water to make 1 gallon of brine solution and mix well (See Tip 7).

Follow the **ADDITIONAL STEPS** below...



ADDITIONAL STEPS for either method above:



- Immerse the bird(s) into the gallon of cover pickle and keep submerged. Store at 36° F. to 40° F. for 48 to 72 hours. If curing more than 1 bird, stir periodically for a more uniform cure.
- Remove bird(s) from brine solution and flush (do not soak) in fresh water to remove excess brine. Used brine solution should be discarded (do not discard on grass). Do Not Reuse.

Allow bird(s) to drip dry for at least 30 minutes prior to cook process.



3. COOKER/SMOKER SCHEDULE:

Suggested Cook Schedule - results may vary with different types of cooker/smokers.



- A. Set initial cooker/smoker temperature to 160° F. to 180° F.
- B. Place bird(s) onto screens or racks that have been lightly coated with vegetable oil or hang in smoker (See Tip 2). Insert an oven proof thermometer into thickest part of bird breast.
- C. Apply smoke approximately 1/2 hour into cooking cycle (bird should be tacky to the touch). Smoke for 1 to 2 hours.



- D. After smoking, turn cooker temperature up to 180° F. to 200° F. and cook to an internal temperature of 160° F. to 165° F. (approximately 5 to 8 hours of smoke/cook time, depending on size of bird). (See Tips 3, 4, &5).
- E. When done, remove bird(s) from smoker and refrigerate.

4. STORAGE: Cooked bird may be refrigerated for 3 to 5 days. For longer storage; wrap, identify, date, and freeze.

TIPS & TRICKS

1. **FISH:** For larger fillets of fish (such as King Salmon, Halibut, Kamloop Rainbow, etc.) cut/score laterally about half way through the flesh every 1.5" or 2" to allow the brine to penetrate into the middle of the meat. This will provide for a better and more balanced taste and cure.
2. **BIRD:** If cooking fowl on screens in a smoker, first place bird in sockette mesh bags or tie legs and wings tightly to the bird's body.
3. Most small smokers have hotter and cooler temperature zones within their smoke chambers. To help obtain an even cook, rotate fish/bird at least once or twice during the cook cycle.
4. Keep similar sized fish/bird together on the same screen/racks to help maintain even cooking results. Smaller segments will be finished first and should be removed as done, while larger sections complete their cook cycle. Cook all portions to an internal temperature of 160° F. to 165° F.
5. If your smoker is having difficulties reaching the required temperature range, a conventional oven can be used to help finish the cooking cycle, if necessary. Use a conventional oven only after the smoke cycle is completed. Oven setting of 200° F. to 225° F. is best. Leave fish/bird in oven until internal temperature of 160° F. to 165° F. is achieved.
6. This Hi-Country brine mix can also be used with shellfish, crawfish, lobster, clams, scallops, oysters, and more!
7. For a tasty, unique flavor, try using a 12 oz. can of frozen apple juice concentrate in the brine solution.
8. Topping Fish to Add a Gourmet Touch: Try sprinkling some coarse seasoning (crushed chili peppers, coarse black pepper bacon bits, etc.) to the top of the fish, which will lock onto the surface as the fish dries.
9. Baste the top of the fish with apricot sauce, honey, orange sauce, etc. to create a flavored smoky taste.