

Brine for Smoked Fish -- complements of Bob Roseen

3 Quarts water

1/2 Cup Brown Sugar for each quart of water

1 Cup of Salt for each 3 quarts of water

1 Cup of Burgundy Wine for each quart of water

Blend ahead of time and soak your fish at least 3 hours before smoking.

This amount will do 20 lbs of fish... Alter according to your needs