

# Cure for Brown Trout



## Ingredients

- 1 Cup water
- 1 Cup Dry White Wine
- 1 ½ Cup Sugar
- ¾ Cup Kosher salt and regular salt ½ & ½
- ¼ Cup Pickling spice
- 1 Tbsp Pepper Corns
- 1 Tsp Cloves
- ½ Tsp Babe Winkelman's Savory Season All

## Directions

1. Bring water and wine to a boil over medium heat.
2. Add sugar, salt until dissolved reduce to simmer.
3. Put pickling spice, cloves, pepper corns and Savory Season All into cheesecloth and tie.
4. Put into liquid cover and simmer for 5 minutes.
5. Turn off heat cover and let sit 30 minutes.
6. Remove cheesecloth; immerse fish in cooled solution for 1-2 hours before smoking or placing on hot grill.

BY Kris Winkelman

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