



MOONBRINE® BRINE RECIPES

Pickles all gone? Don't toss that magical brine!
Add a little brine to your life. Try these delicious recipes:

MOONBRINE MARINATION: Let that meat and fish soak! Brine works beautifully with: poultry, pork, beef, and vegetables. Once all the MoonBrine Pickles have been eaten, instead of pouring out that delicious brine, pour it into a bowl (cover with plastic wrap) or sealable plastic bag containing any of the above items and refrigerate. The brine will flavor that item and help create a juicy finished product. We recommend a 24-hour soak for optimal results. *WHEN TIME TO COOK*, season food as normal using slightly less salt than usual.

MOONBRINE STOCK: The MoonBrine Brine is a great substitute for water or stock when cooking. Use the brine when cooking beans, potatoes, rice or any other time when cooking or sautéing. Don't be afraid to use the Pretty Hot Brine.

PICKLED VEGETABLES: For some mildly pickled vegetables (fresh or blanched), let them soak in the brine in the refrigerator as long as you want.

THE BRINEY VINAIGRETTE SALAD DRESSING: Mix the juice of 1 lemon + Small spoonful of nice mustard + 2oz. of brine of MoonBrine Pretty Hot or Super Dill pickles + Slowly drizzle in 4oz. of extra virgin olive oil while whisking + Add salt and pepper to taste.

MOONBRINE RUSSIAN DRESSING: Combine 1/2 cup mayonnaise + 1/2 cup Chili Sauce or Ketchup + 1 Tbls. brine of MoonBrine Super Dill or Pretty Hot pickles + 1/4 cup Moonbrine Super Dill or Pretty Hot Pickles which have been chopped by hand or in a food processor/blender + small squeeze of lemon + splash of Worcestershire sauce + salt and pepper to taste. Mix all of the ingredients and serve on top of a wedge of iceberg lettuce or any sandwich!

YOUR OWN DRESSINGS: Simply add some MoonBrine Brine to all of your favorite salad dressings. Add Super Dill brine for a more herb flavor. Add Pretty Hot brine for some extra bite. Or go crazy and use both in the same recipe.

MOONBRINE TARTER SAUCE: Mix together 1 cup mayonnaise + 1 teaspoon minced onion or shallot + splash of lemon juice + splash brine of MoonBrine Super Dill or Pretty Hot Pickles + add 2 spoonfuls of chopped MoonBrine Pickles (blended or food processed pickles).

THE BRINEY MARY (MoonBrine Bloody Mary): 1.5 oz. of your favorite vodka + 8 oz. of delicious tomato juice + 1 oz. brine of MoonBrine Pretty Hot (or Super Dill) pickles + 1 spoonful of prepared horseradish + juice of 1/2 lemon + 5 dashes of Worcestershire sauce + add ground pepper + shake of celery salt + a few dashes of Tabasco. Mix all of the above with lots of ice and, of course, garnish with a MoonBrine Pickle!

THE PICKLETINI (The MoonBrine Dirty Martini): 2.5 oz. of your favorite vodka or gin + 1 oz. brine of MoonBrine Pretty Hot or Super Dill pickles. Shake or stir with lots of ice cold ice and serve straight up or on the rocks and, of course, garnish with a MoonBrine Pickle slice. Our brine puts that olive juice to shame!

DRINK IT STRAIGHT UP: Finally, as some MoonBrine addicts already know, drinking the brine straight is a delicious and healthy treat!

pickle down!