

Brining

Kitchen

Salt concentrations for brining and curing, by weight.

Salt as a percentage of the water weight.

Use	Salt %	Time
Wet brine, poultry	5–6%	1 h per 500 g
Wet brine, pork	5%	2–12 hours
Dry brine (on meat)	1–1.5% of meat	12–48 h, uncovered
Vegetable pickle	3–5%	Days to weeks
Sauerkraut	2% of cabbage	1–4 weeks
Feta / cheese storage	5–8%	Storage

Dry brining — salting and refrigerating uncovered — gives better skin than wet brining, and takes no container.