

Spicy Brined Chicken and Pork

The wonderful bottle of brine from Sweetwater Spice Company, included in the MARY's *secret ingredients* spring box, makes for a super easy way to tenderize and flavor meats. You would have either received the Tres Chilies Fajita Bath or the Pineapple Habanero Jerk BBQ Bath Brine. Both of these flavors are great to make spicy brined chicken and pork or even seafood. If you didn't order a spring box, you can click on their ad on the right rail here and go directly to their website and order some bottles.

We have received amazing positive and enthusiastic comments and reviews on the box. Such excitement! You can see those reviews here:

<http://subscriptionboxmania.weebly.com/1/post/2014/05/marys-secret-ingredients-april-2014.html>

<http://www.hangingoffthewire.com/2014/05/marys-secret-ingredients-box-may-2014.html>

<http://www.subscriptionboxmom.com/2014/05/marys-secret-ingredients.html>

<http://shouldibuythisbox.wordpress.com/2014/05/07/marys-secret-ingredient-spring-2014/>

<http://2littlerosebuds.com/2014/05/06/marys-secret-ingredients-msi-culinary-box-review-discount-code/>

<http://www.ramblingsofasuburbanmom.com/2014/05/spring-2014-marys-secret-ingredients-review/>

<http://modernmommyfiles.com/2014/05/marys-secret-ingredients-box-may-2104/>

Best of all, sales of boxes help to feed hungry children worldwide as 10% of our annual profits will be donated to Feed The Children. Because of these great reviews, the summer box is selling fast, as well as the other seasons too, so if you want to get in on the fun, [place your order now](#). Use the promo code 4LOVE when checking out for \$4.00 off for a total cost of \$21.95.



Using the Austin, Texas, Sweetwater Spice Company brines, I created this wonderful dinner salad by marinating skinless, boneless chicken breasts in the Pineapple Habanero Jerk Brine and then grilling them. The beauty of this product is that the brining time (30 minutes) is quick and the results produce really juicy flavorful meat. This is not a sweet dish, don't let the pineapple in the name fool you. It is spicy with just a hint of pineapple on the back end. Here's the recipe, super easy - use any leftover vegetables you have or grill some fresh.

PINEAPPLE HABANERO JERK GRILLED CHICKEN ON A SALAD - serves 4

4 boneless, skinless chicken breasts, washed, dried and trimmed of all fat
Sweetwater Spice Company Pineapple Habanero Jerk BBQ Bath Brine - follow instructions on the bottle to dilute the brine and marinate for 30 minutes or more.
Do not strain the spices and add on unless you like things super firey hot!
Boston lettuce, washed and air dried

Radicchio leaves, washed and air dried

2 vine ripened tomatoes, cored and washed

16 asparagus spears, washed and trimmed of woody stem parts

1/2 lb. okra, washed and tops trimmed

2 tbs. olive oil

Vidalia or other sweet onion, very thinly sliced

Croutons - homemade preferably

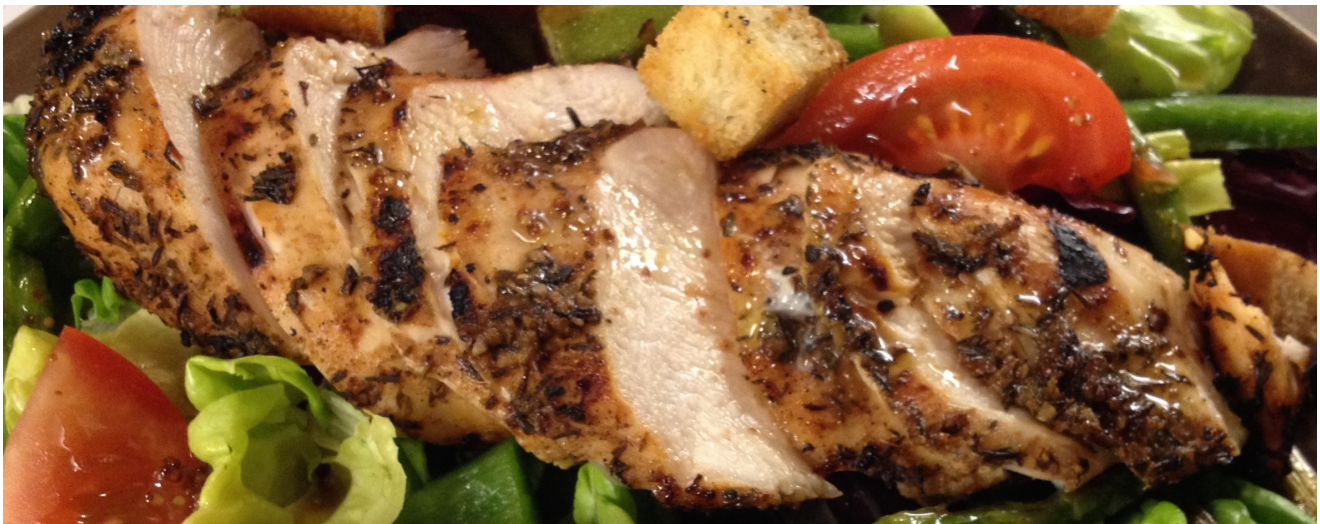
[Sherry vinaigrette salad dressing](#)

Marinate chicken in the brine for 30 minutes or more - up to 2 hours.

Wash and dry the lettuce and radicchio. Toss asparagus and okra in olive oil and season with salt and pepper. Cut the tomatoes into wedges. Make the salad dressing. Remove the chicken from the brine and pat dry. Discard brine. Grill the chicken until just done. Let rest for 5 -10 minutes before slicing on an angle. While the chicken is resting, grill the vegetables until nicely done.

Arrange the lettuce and radicchio on the plates. Place the grilled vegetables, tomatoes and the sliced onions on the sides, leaving the center area clear for the chicken. Slice the chicken breasts and place in the middle. Scatter croutons on top. Drizzle dressing overall to taste. Serve with LOVE.

Enjoy!



Just loo



I also used the Tres Chilies Fajita Bath to brine big thick pork chops and they turned out divine! I brined them for 3 hours and grilled them - really wonderful!