



INSTRUCTIONS

for Using Our

CURING SALT

Sodium Nitrite is used to inhibit the growth of botulism and other undesirable microorganisms. Cure is also a color fixative giving cooked meat a reddish color.

Note: Cure will not make spoiled meat safe to eat.

**CAUTION: KEEP THIS PRODUCT
OUT OF REACH OF CHILDREN.**

CAUTION: THESE USAGE RATES ARE TO BE EXCLUSIVELY FOLLOWED
FOR SAFE USE OF THIS PRODUCT.

FOR CURING MEAT:

1/8 tsp. (1.2g) per Pound of Meat
OR
One Packet (18g) per 15 Pounds of Meat

FOR BRINE PICKLE:

One Packet (18g) per 1 Gallon of Water
Will Cure 4 to 12 lbs. of Fish or Fowl

To be used in conjunction with users recipe
that likely includes Salt, Sugar, and Spices.

For More Information Go Online At
www.hicountry.com

