

BRINE TIME

	Whole	Part(s)
Chicken	4 - 12 hours for 3 - 4 lb bird	
Chicken parts, bone-in		1 - 1.5 hours
Chicken breasts, boneless		1 hour ***
Grouse, quail, pheasant	4 - 12 hours *	
Cornish Game Hens	1 - 2 hours	
Turkey (12-14 lb, whole)	1 hour/pound (1-2 days total)	Breast: 5 - 8 hours
Duck, whole (5-pound)**	2 - 2.5 hours ** or 1 hour per pound *****	Breast: 6 - 12 hours ****
Goose	12 - 24 hours, turning once	Breast: 12 hours or less

* per Hunter Angler Gardener Cook blog (5)

** per Alton Brown on the Food Network (6)

*** per eGullet Culinary Institute (10)

**** per Ducks Unlimited (11)

***** per eHow (12)