



Chicken Liver Cure & Dipping Glug Recipe¹

3 parts Borax²
2 parts Brown Sugar
1 part Pickling Salt

In a gallon-sized freezer bag mix ingredients by volume. You can use regular sugar if desired. Do not use table salt. Only use pickling, canning or Kosher salt. I've heard catfish hate the iodine found in table salt.

Spread livers on a piece of cardboard. Cut them to the size you plan to fish. Sprinkle a generous amount of cure on the meat. Turn the pieces over and repeat.

Fill bottom $\frac{1}{4}$ inch of chicken liver container with cure. Add a few livers. Add another layer of cure, about $\frac{1}{4}$ inch. Repeat until you fill the container.

You're good to go. If you like you have let the liver dry out a bit, but that attracts flies.

Use this to cure any organ parts for catfish angling, e.g., livers, gizzards, hearts or kidneys from any animal. If you hunt save the organs mentioned. If you know hog, chicken or cattle farmers, ask them to save you a few livers, hearts or kidneys.

This is a similar recipe salmon and steelhead fishermen use out west for curing salmon eggs.

I catch more blue cats with this than channel cats, but channels like it pretty well.

¹ Not for human consumption!

² You can get the Borax from the laundry section of the grocery store, Wally World or general store. It's boric acid, the stuff often used as roach killer. It also makes your clothes really clean as it is a color-safe alternative to bleach.



Dipping Glug

2 cup Fish Oil

2 tablespoons Garlic Powder

Mix ingredients in a glass mason jar. After a while the ingredient will separate. Give it another mix, and you'll be good to go.

After you've fished with livers while, the fluids leech out. Dip the livers in this glug to rejuvenate them a bit.

Buy fish oil from a trapping supply house. Regular grocery store garlic powder works fine. Buy garlic powder, not garlic salt.