



Basic Turkey Brine

Prep: 20 mins – Refrigerate 14-24 Hours

Serves 10-12

Recipe is for a 12-15 pound Turkey. Use an extra large re-sealable plastic bag or a large plastic container, and use a plate and a large can to hold the turkey down and keep it from floating to the top of the brine. You'll need plenty of space in the refrigerator as well, so plan accordingly.

Ingredients:

2 gallons COLD water
3 cups Apple Cider (or Apple Juice)
2 cups kosher salt
1½ cups brown sugar
5 cloves crushed garlic
3 to 4 sprigs thyme (or 1 tablespoon dried)
1 teaspoon allspice berries (cracked)
3 Tbsp Mixed peppercorns
Peel from 3 large Oranges
3 whole Cinnamon sticks
5 Bay leaves

Note: Recipe is for a 12 to 15 pound turkey, but if you have to increase the amount of water to cover the turkey, add proportionately more salt, sugar, and herbs.

1. Combine ALL Ingredients in a large pot over medium-high heat. Stir until the salt & sugar dissolve and bring the pot to a boil. Turn off the heat and cover your brine and let it sit until it is completely cool. Pour the cooled brine into your re-sealable plastic bag or container.
2. Submerge the turkey in the brine, top with a plate and put a large can or a few cans on the plate to hold the turkey under the brine. Refrigerate the turkey in the brine for 14 to 24 hours.
3. Remove & rinse the turkey well with cold water, allowing it to sit in fresh pot of cold water for 15 minutes, then remove and pat dry. Discard the brine and second water soak and roast your turkey without additional salt following your favorite recipe.

Tips:

Brined meat might look a bit pink even when fully cooked.

The turkey should register at least 165°F in the thickest part of the thigh.

If the turkey is stuffed, the center of the stuffing must be cooked to at least 165°F.