



### **TURKEY BRINE BRINES 1 TURKEY**

2 Gallons Cold water	2 C kosher salt
2 T black peppercorns, cracked	2 C brown sugar
1 Turkey, fresh or defrosted, 12-18#	1 onion, large dice
2 large carrots, large dice	2 celery ribs, large dice
2 sprigs each fresh thyme, rosemary, sage, and oregano	

**Dissolve salt and sugar:** Place the cold water in a bucket large enough to accommodate the turkey. Add the salt and sugar and stir until dissolved. This will take a while because the water is cold. Add the vegetables, herbs, peppercorns, and the turkey.

**Brine:** Place the bucket in a cold place (refrigerator or outside if it's below 40°), covered with some sort of weight to make sure that the turkey is completely submerged. Brine for 12 hours.

**Dry:** Remove the turkey from the brine and pat dry. For the crispiest skin, leave uncovered in the refrigerator overnight to dry the skin. Otherwise just pat it dry well and rub with butter or oil. Roast as desired.

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