



\*This recipe is for a ~15 lb turkey. If you need more water to cover the turkey because your turkey is larger, add proportionately more salt, sugar, and herbs. For each gallon of water, use 1 cup salt, 1/2 cup sugar, and a little more of the herbs and pepper.

\*Brined meat might look a bit pink even when fully cooked. Cook to temp of 165F in the thigh to be sure it is done.

## SIMPLE TURKEY BRINE

- **8 quarts water**
- **2 cups kosher salt**
- **1 cup sugar**
- **3 cloves garlic, crushed**
- **6-8 sprigs fresh thyme (or 1 tsp ground)**
- **6-8 sprigs fresh sage (or 1 tsp ground)**
- **6 to 8 sprigs fresh rosemary (or 1 tsp dried)**
- **1 tsp allspice**
- **1 tsp ground pepper**

1. Combine all ingredients in large stockpot.
2. Simmer on medium heat until salt & sugar are dissolved. Remove from heat and cool.
3. Place thawed turkey in brine and weigh down to keep submerged if needed.
4. Let brine in refrigerator 12-24 hours.
5. Remove, rinse with cold water, pat dry and roast.