

# 'My Best Dish Yet' Recipe

## HOW TO BRINE A TURKEY

### Preparation Instructions:

1. Bring 4 cups of water to a simmering boil. Add salt and sugar and stir until the sugar has completely dissolved. Turn off the heat and stir in 8 cups of cold water, apple cider vinegar, sage, thyme, rosemary, pepper and ice. The brine is now ready to use.
2. Remove the giblets and neck from the cavity of the turkey. Rinse the outside and inside of a thawed turkey. Using paper towels, pat the turkey dry. Now completely submerge the turkey in a large stock pot with the brine, make sure the pot is bigger than the bird, cover with a lid and let marinate. All to marinate for 12 hours for a small turkey (10-12 lbs.) and up to a full day for a bigger turkey. Rinse turkey and pat dry before adding additional seasoning in preparation for roasting.

*Yield: 12 Servings*

Ingredients	Product Brand	Maines Item #	Amount
Whole Turkey, 10-12 lbs.	Packer	989290	1 ea.
Water, divided	N/A	N/A	12 c.
Kosher salt	Morton	340657	1 c.
Sugar, granulated	Domino	380424	2 c.
Apple cider vinegar	Heinz	305605	1 c.
Fresh Sage	Fresh	097292	2 Tlb
Fresh Thyme	Fresh	097302	2 Tlb
Fresh Rosemary	Fresh	097287	2 Tlb
Black peppercorn	Culinary Secrets	345617	1 Tlb
Ice	N/A	N/A	4 c.

This 'My Best Dish Yet' Recipe Is Sponsored by:

