

Turkey Brine

Produces enough brine for an 18-20 lb bird

Ingredients

- 1 bottle white wine
- 1 qt. water
- 10 cloves garlic, chopped coarse
- 1 1/2 c. coarse salt
- 1 1/2 c. brown sugar
- 1 1/2 c. soy sauce
- 1 c. fresh rosemary, chopped
- 1 T. chili flakes
- 1/4 c. dried thyme
- 2 t. lemon zest
- 1/2 c. molasses
- 8 bay leaves

Preparation

1. Bring all ingredients to a boil in a large, non-aluminum saucepan. Remove from heat and let cool.
2. Place turkey in a large double lined plastic trash bag. Pour cooled liquid inside and over, tie a knot in bag, and refrigerate 2-4 days, turning occasionally.

