



*for Thanksgiving*

## Turkey Brine

Source: *Culinary Communion*

### Ingredients:

- 2 gallons cold water
- 2 cups kosher salt
- 2 cups brown sugar
- 2 tablespoons black peppercorns, cracked
- 1 turkey, fresh or defrosted
- 1 onion, chopped
- 2 large carrots, chopped
- 2 celery ribs, chopped
- 2 sprigs each: fresh thyme; sage; oregano

### Method:

1. Place the cold water in a bucket large enough to accommodate the turkey. Add the salt and sugar to the water and stir until both have been dissolved.
2. Add the vegetables, herbs, and peppercorns. Add the turkey.
3. Cover the turn with some sort of weight to make sure that it is completely submerged in the bucket.
4. Place the bucket in a cold place and brine for 12 hours.
5. Remove the turkey from the brine and pat dry. For a crispy skin, leave the turkey uncovered in the refrigerator overnight so as to dry the skin. If you do not desire a crispy skin, just pat the turkey dry and rub it with butter or oil.
6. Roast turkey as desired.

Brines one 12-18 lb. turkey.