



OUR FAVORITE TURKEY BRINE

INGREDIENTS:

- 2 gallons cold water
- 2 cups of Apple juice or Cider
- 1/2 cup (5.5 oz bottle) of Peppery Lemon for small or medium bird or ¾ cup for large
- ½ cup (5.5 oz bottle) of Chick-N-Fish for small or medium bird or ¾ cup for large
- OPTIONAL; Peel of three large oranges

DIRECTIONS:

- Combine all of the ingredients in a large pot and bring to a boil, stirring until the salt and sugar dissolve. Turn off the heat, cover, and allow the brine to cool completely. If using the Orange peel, remove after cooled.
- Remove the giblets from uncooked turkey, and place in a large Turkey Brining Bag (Several stores have them) or a covered stock pot, pour in the brine solution to cover the turkey, and refrigerate for 48 to 72 hours.
- Before roasting, pat turkey very dry, and cook according to your normal roasting method.

Can you make the brine ahead of time?

Yes, you can make it several days in advance and store the brine mix in the fridge until you're ready to submerge your beautiful bird! It is important to have it cooled to refrigeration temperature before using on your bird.

Remember, our 5.5 oz is the net weight of approximately ½ cup, plus a bit. So for a small to medium bird, use the whole bottle in the recipe.

How long should you brine a turkey?

No matter the size of the bird, with this brine mix, it is best to refrigerate for at least 2 days (48 hours) or 3 days (72 hours) but no longer. The GOOD news is you do not have to worry about it being too salty, as there is not enough salt in Chick-N-Fish or Peppery Lemon to allow that, but plenty of lemon and Apple juice, to help the brining process.

Do you have to refrigerate a turkey while brining it?

Yes! Never leave a turkey brining anywhere but in refrigeration or it'll spoil. Treat it just like you would a raw turkey, because that's what it is—always refrigerate it!

The Fun part is making room, and best to keep upright-less leakage!

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