



Brine for Turkey

Recipe by Stephen Pavy

Depending on size of turkey, you may need to proportionally increase the brine recipe. This recipe is for a 14 – 16 pound turkey.

- 2 ½ gal. water
- 1 ½ cups kosher salt
- 1 cup sugar
- 2 bay leaves, torn into pieces
- 1 bunch thyme
- 1 head of garlic, cloves separated and peeled
- 5 allspice berries
- 4 crushed juniper berries

Heat all until sugar and salt dissolve. Chill completely. When ready to brine turkey, select a pan that the turkey just fits into and pour in brine. Keep turkey completely covered with brine. You may submerge turkey 2-4 days.