Nothing Bundt Brine

A brine recipe you'll be thankful for.

Brining builds rich flavors and ensures your meats come out juicy and tender!

TURKEY BRINE

- Approx. 1.5 gallon: enough for a 10-12 lb. turkey
- Brine time: 12-16 hours

INGREDIENTS

- 1/2 cup kosher salt
- 1/4 cup brown sugar
- 3 garlic cloves
- Zest of 2 lemons or oranges
- 1 bunch herbs: thyme, rosemary
- 2 tsp peppercorn
- 4 bay leaves
- 6 cups apple juice or apple cider
- 1 gallon of COLD water
- 1 10-12 lb. turkey, completely thawed

NOTES

DIRECTIONS

1. Combine seasonings, herbs and spices in a large pot with apple juice / apple cider
2. Bring to a boil, reduce heat and stir to dissolve all salt and sugar
3. Remove from heat, adding the cold water
4. Place brine and turkey in a container big enough to submerge the turkey
5. Weigh down the turkey with a plate and seal the container
6. Allow turkey to sit in the brine while refrigerated for 4-6 hours before drying, dressing and roasting

(Recipe courtesy of Claire & Ana from the Culinary Team)

All that's left is to get compliments on your turkey!