

Best Turkey Brine

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 gallons of water
- 2 cups apple cider
- 1 1/2 Cups of kosher salt
- 5 garlic cloves, smashed
- 2 sprigs of rosemary
- 1 orange sliced
- 1 lemon sliced
- 2 Tablespoons peppercorns

Instructions:

In an 8 quart stock pot, bring 2 quarts of water to a boil. Add the salt and stir until dissolved. Add the peppercorns, garlic and rosemary. Continue to simmer for 5 more minutes. Pour the remaining water, and cider into the 5 gallon food grade bucket. Add the salty water and remaining brine ingredients. Place the turkey into the brine. Put the bucket in the refrigerator for 12-24 hours.

When ready to cook the turkey remove it from the bucket, pat dry and prepare as desired. Now it is time to roast or smoke your turkey.