



From Our Family to Yours

Apple Cider Turkey Brine

Ingredients

- 1 gallon Apple Cider (SKU #88330)
- 1.5 cup Kosher Salt (SKU #92274)
- 1 cup Brown Sugar (SKU #861616)
- 4 ea Bay Leaves (SKU #68000)
- 1 tsp Whole Black Peppercorns (SKU #68251)
- 1 gallon Cold Water



Instructions

In a large pot, combine apple cider, kosher salt, brown sugar, bay leaves and peppercorns. Heat this mixture and stir until salt and sugar are dissolved. Cool this mixture, then add cold water and stir to combine. In a brine bag, large pot or cooler, add the brine and then add the raw turkey to the brine. Leave turkey in the brine for 12-24 hours. Remove turkey from brine and dry completely before roasting.