



Ingredients:

- 2 cups of kosher salt
- 2 cups of sugar
- 2 gallons of water
- Add aromatics
- 3 oranges cut in half
- 4 lemons cut in half
- 8 cloves of garlic smashed
- 4 bay leaves
- 1-tablespoon peppercorns
- 1 bunch of fresh herbs -- thyme, rosemary, oregano
- 7 lb bag of ice



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The night before you want to cook your turkey:

Add 1 gallon of water to a large stockpot with sugar and salt simmer over medium heat. Allow sugar and salt to dissolve; don't boil just heat it up then let the water cool.

If your refrigerator is full; remember you can use a large cooler (don't forget to line it with an unscented garbage bag) or whatever vessel that can hold your turkey, add all your aromatics and squeeze juice from the citrus in as well. Add ½ bag of ice to brine and add turkey (giblets removed). Then pour another gallon of water (or orange juice) to the mixture and submerge the bird. Everyone's turkey will want to float, so add a heavy plate to keep it submerged. Place brine and turkey to the fridge (or cooler).

NEXT DAY: Remove turkey from brine then pat it dry and add unsalted butter & chopped fresh herbs all over the turkey. Don't forget to cook the bird; most turkey's come with roasting instructions relevant to the size of the bird and if its stuffed or unstuffed but make sure the internal temperature of turkey is 165 degrees.

Then relax – You're going to knock everyone's socks off!