



Melinda Lee's Ultimate Brine for Turkey Servings:

Brining a turkey results in an incredibly moist and juicy (not "watery") bird every time.

Ingredients:

1 1/2 cups, Kosher salt

1 1/4 cups, brown sugar

10 whole cloves

3 teaspoons, black peppercorns

1 1/2 gallons (6 quarts) apple juice or cider

the peel from one orange or tangerine (no white)

optional: 3 teaspoons, dried thyme

and/or 3 teaspoons, dried sage

Step 1. Combine all ingredients in a non-reactive pot, bring mixture to a boil, lower heat and simmer for 15-20 minutes (partly covered). Allow brine to cool completely.

Step 2. Rinse turkey under cool running water, inside and out (remove giblets from body cavity - but reserve them, if desired, for giblet gravy). Pat turkey dry with paper towels, then immerse turkey in cooled brine.* Turkey should be completely submerged in liquid (place a plate on top of the bird if necessary to keep it covered with the liquid).

Step 3. Cover the pot and refrigerate for 8-10 hours. Remove turkey, rinse, pat dry, and roast as usual.

*Be sure that the container for the turkey in brine is non-reactive: use enamel, glass or crockery or stainless steel - never cast iron or aluminum. The pot should be just large enough to contain the turkey (so the brine will be sufficient to cover the bird).

NOTE: A simple, unflavored brine may be made instead, by combining Kosher salt and granulated sugar with plain water [in the same amounts as called for above], heating to dissolve the salt and sugar, then cooling the brine mixture and submerging the turkey as described above.