

# Turkey Brine Zoom Class (PK)



Marinades 1 Gallon

Qty	Unit	Ingredient
2	Cups	Kosher Salt
1	Cup	Brown Sugar Packed
5	Each	Sage Leaves
4	Each	Thyme Sprigs
1	Each	Rosemary Sprig
2	Quart	Water

## Finished Brine

Bring the above to a boil then remove from heat add the ice water to bring the temperature to room temp

Place the brine over a cold turkey inside a bucket or even a bag. The turkey needs to be submerged

Brine for 24 hours