

EDWINS

LEADERSHIP & RESTAURANT
Institute

Thanksgiving University

Turkey Brine

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Prep Time: 15 minutes

Total Time: 35 minutes

Servings: 4

Ingredients

- 1.5 Cups Kosher Salt
- 5 Lemons cut in half
- ½ Cup Honey
- 1 Bunch Thyme
- 1 Bunch Parsley
- 2 Bay Leaves
- 2 Heads of Garlic Split
- 2 Tablespoons Black Peppercorns
- 6 Quarts of Cold Water

Instructions

- Combine ingredient in large pot and bring to boil
- Let cool to 40 degrees
- Fully Submerge turkey in brine and let sit for 24 hours
- Remove from brine and allow to air dry for 24 hours