

Holiday Turkey

Turkey Brine

- 3 cups of apple juice
- 1 gallon cold water
- 4 tbsp. fresh parsley
- 1 bulb garlic, cut in half
- ½ cup of kosher salt
- 1 cup brown sugar
- 3 tbsp. peppercorns
- 5 whole bay leaves
- 3 oranges cut in Half

Turkey Injection Marinade

- 2 tablespoons butter
- 1/2 cup chicken broth
- Garlic powder
- Onion powder



Directions

1. Combine all brine ingredients in a large pot. Stir until salt and sugar dissolve. Bring to a boil, then turn off heat and cover.
2. Allow to cool completely, then pour into a large brining bag or pot. Place uncooked turkey in brine solution, then refrigerate for 16 to 24 hours.
3. When ready to roast turkey, remove turkey from brine. Submerge turkey in a pot or sink of fresh, cold water. Allow to sit in clean water for 15 minutes to remove excess salt from the outside.
4. Remove turkey from clean water and pat dry with paper towels. Inject with turkey marinade and let turkey rest at room temperature for one hour.
5. Cook according to your normal roasting method.