

FoodSense *with Chef Feker*

Chef Feker's Italian Turkey Brine

Ingredients

- 3¾ cups (2 lbs) kosher salt
- ½ cup (8 oz) lemon pepper
- ½ cup ground rosemary
- ½ cup garlic powder
- 1 (16-18 lb) turkey; quills, neck, giblets and liver removed

Directions to Brine Turkey

Place a large pot on the fire. Add 1 gallon of water and bring to a boil. Add all dry ingredients and stir to dissolve.

Let cool, then transfer to an 8 gallon plastic container and add another 4 gallons of water. Place turkey in the liquid and, if necessary, place large plate on top to submerge. Cover with plastic or garbage bag tightly and refrigerate entire bucket at least 36 hours. If container does not fit in the refrigerator, place in a cooler and surround with ice. Maintain temperature at 38 degrees at all times.

Remove turkey by holding the legs and holding the bird over a bucket. Shake well and pat dry inside the cavity.



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