

# Amavi *Cellars*

## Turkey Brine

**PREP TIME:** 10 MINS

**COOK TIME:** 3 MINS

**TOTAL TIME:** 13 MINS

### INGREDIENTS:

2 cups apple cider DO NOT use apple cider vinegar  
2 gallons cold water  
1 1/2 cups kosher salt  
1 cup brown sugar  
5 cloves garlic smashed  
2 tablespoons peppercorns  
2 oranges thinly sliced  
2 lemons thinly sliced  
5 rosemary sprigs  
3 bay leaves

### INSTRUCTIONS:

1. Place all the ingredients in a large pot over medium heat. Bring to a simmer.
2. Cook for 2-3 minutes or until salt and sugar have dissolved.
3. Turn off the heat. Let the brine mixture cool.
4. Place a whole turkey in the brine solution to fully submerge it, then refrigerate for 18-24 hours. If your turkey does not fit into the pot, place the turkey and the brine into a brining bag.
5. When you're ready to cook your turkey, remove it from the brine and rinse with cool water; pat dry with paper towels.
6. Proceed with your normal turkey roasting method.

