

## Bourbon Turkey Brine

- 2 gallons Water
- 1 cup kosher salt
- 1 ½ cups good-quality Bourbon (if you wouldn't drink it, don't cook with it)
- 1 ½ cups Brown Sugar
- 1 Navel Orange cut into 6 wedges
- 2 cups roughly-chopped trinity
- 12 Garlic cloves, smashed and peeled
- 2 Bay Leaves
- 1 bunch fresh Thyme
- 1 bunch fresh Sage
- 1 bunch fresh Rosemary
- 1 tbsp whole black Peppercorns
- 3 Cinnamon Sticks (optional for those who don't like cinnamon)
- 1 fresh, whole Turkey

### DIRECTIONS

In a large stockpot, bring all ingredients to a simmer for 10 minutes. Cool to at least room temperature. Brine whole raw turkey for 24 hours minimum. Leave all of the veggies and spices in the brine with the turkey. **DO NOT ADD THE TURKEY TO THE BRINE UNTIL THE BRINE IS COOLED!** Remove turkey from brine, drain, pat dry, season with desired spices, and bake in a roasting pan at 325 degrees for 15-20 minutes per pound.

