



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Turkey Brine**

#### **Ingredients:**

1 gallon vegetable broth  
1 cup sea salt  
1 tablespoon black peppercorns  
1 gallon ice water  
3 sprigs fresh rosemary  
10 leaves fresh sage  
1 tablespoon fresh thyme  
2 oranges , cut into slices  
1 turkey.

In a large pot bring the vegetable broth, sea salt and black peppercorn to a rolling boil before removing from heat and letting cool completely.

Pour the broth it into a large cooler or bucket lined with a food safe bag or turkey brining bag and fill with the ice water, sage, rosemary, thyme and orange.

Remove the insides of the turkey (I keep the neck bones for making gravy ahead) and pat it dry before adding it to the brine overnight in the fridge or in a cooler that has ice water outside the bag (and will keep cold overnight).

Pat the turkey dry before roasting.

***Credit: [dinnerthendessert.com](http://dinnerthendessert.com)***