

Palmer's Signature BRINING KIT

4 ounces Turkey Base

1 cup Kosher Salt

½ cup Brown Sugar

2 ounces Fresh Sage

2 ounces Fresh Rosemary

2 ounces Fresh Thyme

2 ounces Peppercorns

1 Fresh Orange

1 Brining Bag

1 Cheese Cloth Bag

Why Should I BRINE?

- 1.) Brining decreases the amount of total moisture loss by 30 to 40 percent!!
- 2.) Sugar in the Brine browns the turkey's skin during the cooking process
- 3.) It's easy to do and surprisingly affordable
- 4.) Brining can produce a more tender turkey
- 5.) Brining reduces cooking time!

·Mix Turkey Base with 1 gallon of water in a large stock pot until thoroughly combined. Add salt & sugar and turn on to medium-high heat. Slice fresh orange and add to the mixture. Add fresh herbs. Once boiling, turn off heat and allow to cool completely- putting in the fridge for about 1 hour.

·Take the fresh turkey out of the original Plainville packaging and remove bag containing giblets and neck from the cavity- set aside. Line a clean cooler, storage tote or 5 gallon bucket with the included Brining Bag OR if that's too small, a clean garbage bag. If the cooler, storage tote or bucket is clean you might not need to use a liner. Pour the cold brining mixture into your tote. Add the turkey. Add more cold water until just covering the bird. Add as much ice as the cooler or bucket will hold. This will NOT need to be kept refrigerated as long as you check the ice and add more throughout the brining process. Brine for a minimum of 12 hours and a maximum of 48 hours.

·Remove turkey from the brine and discard brine. Rinse the turkey thoroughly in cold water. Pat the turkey dry. Allow turkey to rest until inside of the bird reaches room temperature- this could be HOURS depending on the size of your bird. Use a meat thermometer to verify that your bird has reached room temperature.

Included in this brining kit is our Turkey Cooking and Carving recommendation sheet. Remember that brining decreases moisture loss by 35-40% AND can reduce cooking time so use a meat thermometer and be diligent in checking your birds progress!

HAPPY THANKSGIVING!