



## TURKEY BRINE

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1 C Salt

½ C Sugar

10 Whole black peppercorns

1 Star anise pod

1 Bay leaf

1 gal. Water

Ice

Cooler or container large enough to hold your turkey and the brine

1. Combine the salt, sugar, peppercorns, star anise, bay leaf and half of the water in a large pot
2. Bring to a boil and stir to dissolve the salt and sugar
3. Remove from heat and, combine the remaining half gallon of water and ice with the brine mixture into your container
4. If the ice melts before the temperature is below 45 degrees, add more ice
5. Once your brine is cold, submerge your turkey in it
6. If the turkey floats you can weigh it down to keep it fully submerged
7. Keep in a cool area and make sure the brine stays cold (you can add more ice if needed to maintain the cold temperature)
8. Brine your turkey for 8-12 hours