



BRINED TURKEY

Serves 6-8

- 1 Turkey
- 1 Cup Sea Salt (or Kosher Salt)
- 2 Gallons of Water

Preparation:

Lets start by dissolving the MSC Turkey Brine in 2 Cups of warm water. Stir in the additional cup of salt, keep stirring till completely dissolved.

In a large container (do not use aluminum pan) add the remaining 30 cups of water and the spice mixture. Give a quick stir. Add the turkey and submerge, breast side down. I used a plate to keep inn submerged. Cover and set in fridge for 12 hours.

Rinse bird inside and out and dry with paper towels.

Now you are ready to prepare the turkey as you wish!

Enjoy!