

GUASTELLO'S VILLAGE MARKET

Turkey Brine

Makes enough for one 18 – 20 pound turkey.

Ingredients:

- 7 quarts (28 cups) water
- 1 ½ cups coarse salt
- 6 bay leaves
- 2 tbl. whole coriander seeds
- 1 tbl. dried juniper berries
- 2 tbl. whole black peppercorns
- 1 tbl. fennel seeds
- 1 tsp. black or brown mustard seeds
- 1 fresh whole turkey (18 to 20 lbs.)
- 1 bottle of dry Riesling
- 2 medium onions, thinly sliced
- 6 garlic cloves, crushed
- 1 bunch fresh thyme

Bring 1 quart water, the salt, bay leaves and spices to a simmer, stirring until salt has dissolved. Let cool for 5 minutes.

Line a 5-gallon container with a large brining or oven-roasting bag. Place the turkey in bag. Add salt mixture, remaining 6 quarts (24 cups) of water, and the other ingredients. Tie bag; if turkey is not submerged, weight it down with a plate. Refrigerate for 24 hours, flipping turkey once.

When ready to cook, remove the turkey from the brine, and pat it dry, inside and out. Let it stand for up to one hour at room temperature before cooking.

Credit: Martha Stewart Living