

Broth Wet Brine Recipe

Ingredients

- 1 gallon broth (chicken or vegetable works fine)
- 1 cup sea salt (kosher salt)
- 1 tablespoon crushed dried rosemary
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1 tablespoon dried savory
- 1 gallon ice water

Directions

1. Combine in a large stock pot, broth, salt, rosemary, sage, thyme, and savory. Heat to a boil and stir until salt is completely dissolved. Cool to room temperature.
2. When brine is cool, pour into a clean food safe 5 gallon bucket. Stir in remaining ice water.
3. Prep fresh turkey by removing neck, and giblets, washing and drying. Place turkey with breast down into the brine bucket. The turkey needs to be fully submerged, no air in cavity. Put your bucket in the fridge overnight.
4. Remove the turkey from the bucket. Drain off the extra brine and pat the turkey dry. Discard the extra brine.
5. Cook the turkey to your desired doneness, keep the drippings to make gravy with.

Enjoy!

Recipe adapted from www.allrecipes.com for Woodbridge Dairy Farm