



## **Want to make the perfect Turkey? BRINE IT!**

**I started doing this for myself a few years ago. Try to do this 24 hours before cooking, but even overnight will work. The bird will absorb all the moisture and the seasonings and will ensure a moist, flavourful turkey that doesn't require basting. You're not going to believe how tender and juicy this turkey is!.**

- 1. To make the brining liquid, combine all the ingredients with 1 gallon water in a large nonreactive container and stir to dissolve the sugar and salt.**
- 2. Rinse the turkey under cold water. Add turkey to the brine, cover and refrigerate for at least 12 hours or better still up to 24 hours. ( I usually put mine in the garage, it's just as cold in there)**
- 3. Remove the turkey from the brine ( discard the brine) and put in a large heavy roasting pan. Pat dry with paper towels. Rub the turkey with vegetable oil, and sprinkle with pepper and kosher salt. Roast as usual.**

### **The Brine.**

- 1 cup fresh lemon juice**
- 3/4 cup fresh orange juice**
- 1 cup kosher salt**
- 1 cup packed light brown sugar**
- 1 cup chopped yellow onions**
- 2 oranges, cut in half**
- 2 jalapenos, minced ( seeds and all)**
- 1/4 cup chopped fresh cilantro**
- 2 tablespoons chopped garlic**
- 1 tablespoon chili powder**
- 1 tablespoon ground cumin**
- 1 tablespoon dried oregano**

**Got another spice or herb you like? Go ahead, throw it in!**

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