

Noreen's Kitchen

Turkey Brine Gift Tag

How to Brine

This will brine a 15 to 20-pound bird.

To brine turkey:

Mix contents of jar with 1 gallon of hot water. Stir until dissolved.

Prepare a bucket or cooler by adding 1 bag of ice and 1 gallon of water.

Add brine mixture to the container.

Lower cleaned turkey into the brine and submerge. You may need to add a weight to keep the bird under the brine.

Keep the bird in a cool place or refrigerator for up to 24 hours before roasting.

Before roasting Rinse bird and proceed as usual

Classic Turkey Brine



Instructions:

Print page on card stock.

Cut out each piece outside the line.

Glue or tape together with double sided tape.

Attach back to front.

Trim to remove border. Punch a hole and attach to jar with ribbon or twine.