

# Magnificent Morsels Catering

Owner: Crystal Render

[www.mmcaterz.com](http://www.mmcaterz.com)

## Recipe: Ultimate Turkey Brine

### Ingredients

4 quarts water  
6 oz kosher sea salt  
4 oz sugar  
2 bay leaves  
6 sprigs thyme  
1 head of garlic, cloves smashed  
1 whole lemon cut in quarters  
1 whole orange cut in quarters  
1/2 tsp red pepper flakes  
2 sprigs of sage leaves  
1Tbsp black pepper  
6 lb ice

### Instructions

1. Combine all ingredients in a stock pot, except for the ice. Bring to a simmer for roughly one minute.
2. Place the ice in a large pot or bucket. Add brine to ice pot or bucket. The brine is ready to use as soon as the liquid is cold. Place turkey in for 12-24 hours.
3. Rinse & proceed to cook turkey as you normally would.