



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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