



maine meat

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TURKEY BRINE

- I Maine Meat brine kit
- 3 gallons water
- I happy turkey



Dissolve brine kit with 3 gallons of hot water and chill.

Submerge turkey in brine.  
(preferably a 5 gallon bucket)

Brine turkey for an hour per pound.  
For a more seasoned bird, brine for 1½ hours per pound.

Always allow yourself at least 4 hours to dry your bird before roasting it after brining. Crispy skin is very important.

