

# TURKEY BRINE

for a juicy, flavorful turkey

using Soluna Garden Farm Brine Mix

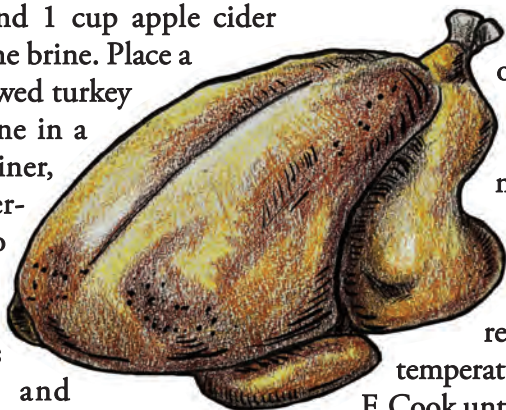
Combine brine mix and 1 gallon vegetable stock or apple cider. Bring to a boil, and stir until the brine mix dissolves. Cool brine to room temperature. Add 1 gallon ice water and 1 cup apple cider vinegar to the brine. Place a fresh or thawed turkey and the brine in a large container, and refrigerate for 8 to 16 hours. Be sure the turkey stays submerged and turn it over halfway through the brining process.

Preheat the oven to 500 degrees F. Remove the turkey from brine and rinse under cold water before cooking. Discard the brine.

Place the bird on roasting rack placed on a sheet pan and pat dry with paper towels.

Place inside the turkey an apple, an orange, and an onion, all sliced into thin pieces. Add 4–6 stems each of rosemary, sage, and thyme.

Tuck the wings underneath the turkey and rub the skin with ghee, butter, or oil. Season liberally with salt, pepper, and dried herbs. Try Soluna's Good Stuff!



Roast the turkey on the lowest rack in the oven at 500 degrees F for 30 minutes. Insert a meat thermometer into thickest part of the breast and reduce the oven temperature to 350 degrees F. Cook until the thermometer reaches 161 degrees F. Let the turkey rest, loosely covered with foil, for 15 minutes before carving.

Brining isn't just for roast turkey. You can brine chicken and pork, too!



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