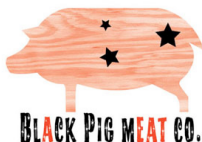


zazu
kitchen + farm



thanksgiving turkey maple brine

1 gallon cold water

1 cup maple syrup

1 1/2 cups brown sugar

1 cup salt

2 ounces molasses

1 teaspoon ground ginger

1/2 teaspoon allspice, ground

1/2 teaspoon black pepper, ground

2 bay leaves

In a bucket container large enough to hold your turkey in your refrigerator, combine the ingredients. Brine your turkey for 2-3 days before cooking. This is also great on pork or chicken. Smaller cuts need less brine time (Chicken pieces or pork chops only require 1 day; while chickens need 2 days).