

## **Brine from Alice Waters founder of Chez Panisse in Berkeley, Calif.**

Marinate organic free-range turkey in well-seasoned brine that includes diced vegetables and seasonings like fennel seeds, coriander seeds and red pepper flakes. A simple variation can be made with 2 gallons water, 3/4 cup kosher salt, 3/4 cup sugar, 2 bay leaves, 1 bunch fresh thyme, 1 halved head of garlic, 5 allspice berries and 4 crushed juniper berries.

Mix the brine in a large pot, and heat it gently until the salt and sugar dissolve. Chill it completely before submerging the turkey. When brining is complete, drain and pat the bird dry with paper towels before roasting.