

Turkey Brine

gluten-free; makes about 1 gallon

1 gallon water	½ cup Wholesome! brown sugar
2 pounds yellow onions, julienned	1 bulb garlic, peeled and halved
¾ cup sea salt	4 Frontier bay leaves
	1 teaspoon black peppercorns

1. Combine all ingredients in a large pot and bring to a simmer.
2. Remove from heat and allow mixture to cool.
3. Place fresh or thawed turkey in a large container and submerge in brine. Use more brine as needed and allow to rest overnight in a refrigerator.
4. Remove and pat turkey dry; discard brine.

Roasting Time at 325° F

Unstuffed		Stuffed	
8-12 pounds	2 ¾ - 3 hours	8-12 pounds	3 - 3 ½ hours
12-14 pounds	3 - 3 ¾ hours	12-14 pounds	3 ½ - 4 hours
14-18 pounds	3 ¾ - 4 ¼ hours	14-18 pounds	4 - 4 ¼ hours
18-24 pounds	4 ¼ - 5 hours	18-24 pounds	4 ¼ - 5 ¼ hours

Roasting times are estimates; ensure safety by cooking to a minimum internal temperature of 165° F.

