Chef Kathy’s Turkey Brine Recipe

Ingredients:

* 20-pound turkey
* 1-gallon chicken stock
  + I use a chicken base and mix with hot water
* 1 cup sea salt
* 1 cup sugar
* 1 oz fresh thyme
* 1 oz fresh sage
* 15-20 peppercorns
* 1-gallon ice water

Directions:

1. Place turkey in a large container – I use a cooler
2. Make chicken broth/stock
3. Pour stock over chicken
4. Add herbs and spices
5. Pour ice water over chicken
6. Let brine for at least 8 hours