

# Kitchen Supply

## Turkey Brining Bags

Brining a turkey overnight before roasting results in a juicier, tastier turkey with firm, moist meaty flavor. Use the brining formula below no matter the size of your turkey. Two gallons of brine are sufficient for small birds; larger birds may require three or more gallons of brine.

### Brining Instructions:

Table Salt

Water

One 12–23 pound fresh or defrosted natural turkey, rinsed,  
with giblets and neck removed.

(Do not use a self-basting or kosher turkey, as these have been injected with salt.)

1. Make salt water brine by dissolving 1½ cups of table salt in 3 gallons of cold water. (If you need additional brine, just dissolve ½ cup of salt to each gallon of water.)
2. Place rinsed turkey in brining bag, set into a roasting pan (for stability and easy handling of the turkey after the brine is added).
3. Fill brining bag with salt water brine to cover turkey. Seal bag with double slide closure and clip (included) for leakproof seal. Place in refrigerator for 12–14 hours.
4. Just prior to roasting, remove turkey from bag and discard brine solution and bag. Rinse turkey thoroughly under cool running water. Pat dry inside and out with paper towels and immediately roast as directed in your favorite recipe.



Forest Products

121228  
BRINING BAGS SET OF 2  
FOREST'S KITCHEN WAPES



Item Number: 0770



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