Turkey Brine

Ingredients

13 lb Turkey
1 c Kosher Salt
1 c Brown Sugar
2 Oranges (quartered)
2 Lemons (quartered)
10 Parsley Sprigs
10 Thyme Sprigs
6 Rosemary Sprigs
2 T Black Peppercorns
10 Bay Leaves
32 c Water

Instructions

1.Remove the neck, giblets, and liver from the cavity of the turkey and reserve for the gravy. Rinse the turkey inside and out under cold running water.
2.In a small pot bring 2 cups of water to a boil. Add salt and sugar to the pot and stir until dissolved. Set aside to cool.
3.Juice lemons and oranges into a non-reactive container (stockpot, brine bag), then add them into the container. Add thyme, parsley, and rosemary sprigs, peppercorns, and bay leaves.
4.Add remaining 30 cups of water and sugar/salt solution into the container. Place turkey into the container and make sure it is completely submerged. Keep refrigerated for 30 hours.
5.Take turkey out of brine and rinse under cold

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water. Dry with paper towels and prepare for roasting.