



Apply Wine Turkey Brine

 Jul 7, 2022



Brine:

- ¾ gallon water
- 1 bottle LaBelle Winery Dry Apple or Heirloom Apple Wine
- 1 jar The Winemaker's Kitchen Brine Seasoning Blend

Turkey:

- 1 whole turkey (up to 20 lbs) or 2 to 4 6-pound breasts
- 1 tablespoon olive oil
- Salt and Pepper

Combine all brining ingredients in a large non-reactive container (a stockpot is perfect, or large ziploc baggie) and stir. Rinse turkey well under cold water. Place the turkey in the brine, cover, and refrigerate, turning occasionally, for at least 12 hours and up to 24 hours. Preheat the oven to 375 degrees F. Remove the turkey from brine and discard brine. Place the turkey, breast side up, in roasting pan and pat dry. Rub the turkey with the olive oil, salt and pepper.

Roast the turkey as directed, or use the LaBelle Winery Apple Wine Cranberry Glazed Turkey recipe.

