



## NEW ENGLAND MAPLE BRINE

¾ pound Kosher Salt  
2 cups Maple Syrup  
2 Cups Brown Sugar  
6 Bay Leaves

2 TBS Whole Black Peppercorns  
1 TBS Crushed Red Pepper Flakes  
2TBS Dry Thyme or 1 Bunch Fresh  
1 TBS Dry Rosemary

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Boil all ingredients with 1 quart of water until salt and sugar have dissolved. Remove from heat and add 3 quarts of cold water.

In a brine bag, put the turkey in (giblets removed) and add brine.

Let soak in cooler with ice for 24 hours. Air chill turkey for 12 hours in fridge, uncovered, before roasting.