



# Lock-in-the-Love Brine

with Larry Piaskowy

# LARRY'S LOCK-IN-THE-LOVE BRINE

## INGREDIENTS

1 14-16 lbs **turkey**  
7.25 qts **Water**  
24 oz **Wild Turkey**  
20 oz **Salt** (by weight)  
20 oz **Brown Sugar** (by weight)  
1 head **garlic**, cut in half  
1 **onion**, large dice  
4-5 **bay leaves**  
3tsp each: **Black Peppercorns, Mustard Seeds,**  
**Coriander Seeds, Cumin Seeds**  
4tsp **Chili Flakes**  
1 bunch **Thyme**  
3-4 sprigs **Rosemary**

## NOTES

This brine is very versatile and good for poultry and pork in particular. The salt, sugar, liquid ratio is important but the flavorings are completely up to you.

Feel free to omit or add what you like to match your preferences or the rest of the meal.

If you have extra brine that doesn't get used, strain it and store it refrigerated for up to two weeks.

## RECIPE

Place **Salt, Sugar** and **all spices** and **herbs** in a **6qt pot**

Add **3qts** of the **water**

Bring to a **boil** and **simmer** for **10 minutes**

Pour into a **bucket** (at **least 12qt, preferable 16qt**)

Add the rest of the **water** cold (or weighed in ice) and the **Wild Turkey**

Let **chill** all the way or until the **ice melts**

I like to **strain** this before soaking the bird, but **not necessary**

Fully **submerge** the **bird** in the **brine**. **Top with plates to keep submerged.**

Let the **bird soak** refrigerated for **18-24 hours**

Take **bird** out of **brine** at least **24 hours** before cooking to let dry.

**Cook** the **bird** in your preferred manner