

### Turkey Brine

2 Gallons hot water

4 cups kosher salt

1 cup brown sugar

2 bay leaves

1 bu thyme

1 bu rosemary

1 head garlic halved

2 T black pepper corns

1 t chili flake

Combine all ingredients, stir to incorporate the salt and sugar, cool fully. Submerge Turkey for six hours, air dry for six hours.