

# TIM FARMER'S COUNTRY KITCHEN

## BRINE

*For poultry, pork, fish, etc*

### *Brine*

*1 gallon of water*

*1 cup kosher salt*

*1 cup brown sugar*

*2 tablespoons black pepper 1/2*

*cup soy sauce*

*Capful of liquid smoke flavor 1*

*teaspoon thyme*

*2 tablespoons garlic powder*

*Dash of Worcestershire*



Bring all ingredients to a simmer on the stove until all dissolved. Remove and cool completely. Add in turkey and put back in fridge overnight (12-14 hours).

***\*double ingredients as needed to cover turkey\****