



Tealightful Turkey Brine

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- 1 20-24lb. Turkey, thawed
- 1c kosher salt
- 1/2c light brown sugar
- 1 gallon of brewed
Tealightful Silent Blessings Tea, cold
- 1 Tbs Black peppercorns
- 3-5 garlic cloves, shallots
- 1 tsp onion powder
- lemon slices or lemon juice
- 1 tsp celery seed
- 1 Tbs parsley

Mix all of the above together be sure to dissolve salt and sugar, you can add these to the warm tea to dissolve quicker. Submerge the turkey in the brine and soak for 24 hours. Add a weight to keep turkey in brine. Keep refrigerated or add ice to keep cold. Rinse before baking inside and out. Bake 350 degrees for 4-5 1/2 hours.