



From Mary's Kitchen

MARY'S APPLE CIDER
BRINED TURKEY BREAST

Brine Ingredients:

Mary's Bone-In Turkey Breast, 4-8 lbs.	2 tbs. cloves
1 gallon water	2 gloves garlic
1 cup Salt	2-3 cinnamon sticks
½ tbs. Brown Sugar	½ tsp. lemon juice
Rosemary – Sprig of Fresh or can use 2 tbs. dried	
Thyme - Sprig of Fresh or can use 2 tbs. dried	
sage - Sprig of Fresh or can use 2 tbs. dried	
34oz apple juice (We like pressed or pulp)	

Directions for Brining:

1. In large pot, add all the ingredients except turkey. Heat over medium heat until salt and sugar are dissolved. Remove from heat and bring to room temperature.
2. Place the thawed turkey breast in large bag or bowl with lid, add the cooled solution from step 1 and seal
3. Refrigerate turkey and brine for 18-24 hours
4. When brining is finished remove turkey breast and cook

Cooking Instructions:

- 1 stick of butter (salted or unsalted) room temperature
2 garlic cloves
32oz chicken broth or water
1. Place brined turkey in roasting pan
 2. Mix together garlic and butter
 3. Separate the skin from the meat by placing your fingers just under the skin and lifting it away from the meat
 4. Take ½ of the butter garlic mixture and apply under the skin
 5. Using the remaining ½ of butter garlic mixture apply to the outside of the skin. Make sure you have butter on the whole surface
 6. Add chicken broth to roasting pan
 7. Cook at 350 degrees until the internal temperature reaches 165 degrees
 8. Remove from oven and rest for 15 minutes
 9. Slice and serve