



Thanksgiving Turkey Dry Brine Recipe

**By
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Ingredients

1 cup Kosher Salt
2 TBS Herbs de Provence
2 tsp black pepper

Directions

Wash and dry turkey inside and out. Rub down turkey with canola oil and coat the bird with the dry brine mixture both inside and out and be liberal with the coating. Don't skimp!

Place in pan uncovered in refrigerator for 12-18 hrs.

After brining time, take out and rinse off and dry bird thoroughly. Season inside and out with butter and black pepper or a low salt rub. The turkey will already have plenty of salt from the brine so no additional salt is needed.

Enjoy!