

Moveable Feast



the art of the party

Moveable Feast Geneva's Orange Coriander Poultry Brine

- 1 cup Kosher Salt
- 1 cup honey
- 1 cup Cider Vinegar
- The Zest of 3 oranges
- 3 Tablespoons ground coriander seeds
- 3 Tablespoons Black Pepper Flakes

Combine salt, honey and vinegar in a saucepan along with 1 quart of water. Bring to a simmer and stir until all the salt is dissolved. Add to this base an additional 3 quarts of cool water. Place your turkey in a large container or oven bag with the brine. It is important that you refrigerate the turkey while it is brining, so be sure that the container fits in your refrigerator. Your turkey should remain in the brine for 6-12 hours. If the brine does not completely cover the bird, turn it half way through the brining period.

After removing the turkey from the brine, rinse it thoroughly with cool water and pat dry before seasoning and prepping for the oven or grill.