BRINING MAKES THINGS BETTER

Congratulations on your purchase of a Nino's Turkey Brining Kit, you're on your way to a better tasting turkey!

Just what is brining and why will my turkey be better?

Brining is an age old technique used to moisten and flavor meats prior to roasting. Quite simply, what brine does is hydrate and in some cases (like Nino's) gives the meat an additional flavor boost which, after cooking, results in a juicier and more flavorful turkey.

Is there anything different I have to do after brining?

Nope, you can roast, deep fry or grill your turkey as you would have otherwise (although we recommend that you check out our enclosed Turkey Roasting Tips if you choose to roast.)

So, how do I brine my turkey?

It's simple, and your sink area is the BEST place to begin.

1. Make room in your refrigerator to place the turkey while it brines in its bag and or roasting pan. If you do not have the space, another trick is to use a cooler and once the turkey is within its brining bag, place it in the cooler and cover with ice while it brines.
2. Rinse the turkey to be brined in cold water then carefully place (centered) breast side down, in the bottom of the enclosed plastic brining bag. To increase the immersion of the turkey in the brining solution, we recommend placing the bag within a roasting pan to encourage the liquid to rise up above the turkey itself. It's important to get as much total immersion as possible.
3. Mix the brine packet with 2 gallons of room temperature water, then open the bag and pour entire solution over the turkey.
4. Carefully gather up the sides of the bag as snug to the turkey and brine as possible while also exhausting as much air as possible in the process.
5. Place the zip tie as close to the turkey and brine as possible and draw down the tie tightly.
6. Place in the refrigerator.
7. Brine a thawed 10 to 12 pound turkey 10 to 12 hours or about an hour per pound. (Absolutely no more than 24 hours no matter how large the bird).
8. Remove the turkey from the brine, pat it dry and you're ready to cook.

NOTE: The brine should be discarded after use. It is not recommended for any additional cooking recipes.

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