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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

Chef Feker's Italian brine

Ingredients

3 3/4 cups (2 pounds) kosher salt

1/2 cup (8 ounces) lemon pepper

1/2 cup of ground rosemary

1/2 cup of garlic powder

1 16- to 18-pound turkey, quills removed if necessary and neck, giblets, and liver removed (reserve for gravy)

To Brine turkey:

Place a large pot on the fire and add 1 gallon of water and bring to a boil, add all dry ingredients and stir to dissolve. Let cool then transfer to an 8 gallon plastic container and add another 4 gallon of water. Place turkey in the liquid and, if necessary, place large plate on top to submerge. Cover with plastic or garbage bag tightly and refrigerate entire bucket at least hours up to 36 hours. If container does not fit in the refrigerator place in a cooler and surround with ice. Maintain temp at 38F at all time.

Remove turkey by holding the legs and holding the bird over a bucket. Shake well and pad dry inside the cavity and out.