



BENT™  
WATER

## Super Sluice Brine

BREWING  
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### INGREDIENTS

- 5 quarts and one cup water
- 4 16oz cans of Super Sluice
- 4 lemons, cut in half
- 2 cups kosher salt
- 1 cup brown sugar
- 2 tablespoons of black peppercorns

### DIRECTIONS

1. Combine all ingredients except lemons in a container large enough to hold the turkey.
2. Remove all giblets from inside the turkey, along with any plastic cage or pop up timer. Put the turkey in the brine. Add lemons on top. Fill with additional water until the liquid completely covers the turkey.
3. Refrigerate and let sit for 24-48 hours, the longer the better
4. Remove from brine and pat dry

Cook your turkey with your preferred method, making sure the breast reaches 150F and 165F in the legs.