



Your Partner for Culinary Excellence.

Sage and Molasses Turkey Brine

2 Cups Balsamic Vinegar
½ cup chopped garlic
2 cup molasses
2 cups Dijon mustard
½ cup sage
¼ cup thyme
1 cup kosher salt
2 cup dark corn syrup
1 cup lemon juice, fresh squeezed
4 cups warm water
2 cups Olive Oil

Method,

Combine all ingredients and stir to combine.

Immerse boneless, skin on turkey breast in marinade. Use non-reactive pan. Turn every 6 hours. Marinate for 24 hours.

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