



# Rodelle Turkey Brine - Measurement Breakdown for Different Sized Birds

## Original Recipe

Mixing instructions for **1 turkey** (up to 18 pounds):

1. Shake container well before using.
2. Mix entire contents with 1 gallon boiling water.
3. Cool thoroughly and refrigerate until chilled.
4. Add thawed turkey, liquid brine mix, and 1 additional gallon of water to a large container, ensuring turkey is completely submerged.
5. Refrigerate turkey in brine for 12-24 hours.
6. Rinse turkey and pat dry before roasting.

If you'd like more accurate measurements for your bird please follow the three equations below.

### Equation 1

$13\text{oz} \div x \text{ lb turkey} = \text{your MD}$ , this is the value that all measurements need to be divided by.

### Equation 2

**Turkey Brine:**  $13\text{oz} \div \text{MD} = \text{amount of Turkey Brine Seasoning needed}$

### Equation 3

**Water:**  $1 \text{ Gallon } (154\text{oz}) \div \text{MD} = \text{amount of water needed for step 3 of original recipe. Use same amount of water for step 4.}$

Note: All measurements divided are based on original directions on container for an 18lb Turkey.

Turkey Weight (lb)	Turkey Brine	Boiling Water	*Let Brine For	Additional Water - (ensure turkey is submerged entirely)
5lbs and Under	¼ - ½ cup (3-4oz)	⅓ Gal (43oz)	4-7 hours	⅓ Gal (43oz)
5-10lbs	¾ - 1 cup (7-8oz)	¾ Gal (96oz)	7-12 hours	¾ Gal (96oz)
10-18lbs	Whole 13oz container or use 2 cups	1 Gal (128oz)	12-24 hours	1 Gal (128oz)
18lbs+	2½ cup (18-19oz)	1½ Gal (214oz)	12-24 hours	1½ Gal (214oz)

\*Smaller birds will require less brining while larger birds will require more time to brine.

Note: These measurements have been rounded and are for **1 turkey**.

## Common Questions

### 1. Can I use Rodelle Turkey Brine for Dry Brining?

For **WET** brining ONLY (not dry brining) as flavors will not activate and your bird may become too salty.

### 2. Can I make the turkey brine solution the night before and use the next day?

Yes! Please ensure to refrigerate the solution if you tend to use it the next day.

### 3. What happens when I overbrine my turkey?

Overbrining your turkey or bird will usually make it too salty and give it a spongy texture! If you're uncertain about how long to brine for - we always recommend less time than more especially for smaller birds.

### 4. Help - I brined my turkey for too long! Is there a way to fix this?

It's not a guarantee but you can try rinsing the turkey thoroughly under cold water for 10-15min. After rinsing you can fill the sink with cold water and soak the turkey for 15-20min before patting dry.

### 5. Can I use Rodelle Turkey Brine Seasoning on a chicken instead?

Absolutely! It's a 1:1 ratio of Rodelle Turkey Brine Seasoning for chicken as well.