



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

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	$\frac{1}{4} - \frac{1}{2} \text{ cup (3-4oz)}$	$\frac{1}{3} \text{ Gal (43oz)}$	4-7 hours	$\frac{1}{3} \text{ Gal (43oz)}$
5-10lbs	$\frac{3}{4} - 1 \text{ cup (7-8oz)}$	$\frac{3}{4} \text{ Gal (96oz)}$	7-12 hours	$\frac{3}{4} \text{ Gal (96oz)}$
10-18lbs	Whole 13oz container or use 2 cups	1 Gal (128oz)	12-24 hours	1 Gal (128oz)
18lbs+	$2\frac{1}{2} \text{ cup (18-19oz)}$	$1\frac{2}{3} \text{ Gal (214oz)}$	12-24 hours	$1\frac{2}{3} \text{ Gal (214oz)}$

*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.