

Bombay Chai Turkey Brine

A unique twist on traditional turkey brines – our Bombay Chai tea paired with brown sugar serves up a savory and mouthwatering turkey experience.

Ingredients (for brining a 20–22 pound turkey)



- 15 Mighty Leaf Bombay Chai Tea Pouches
- 2 cups Kosher Salt
- 1 1/3 cups Light Brown Sugar

Preparation

Bring one and a half gallons of water to a boil in a large pot. Remove from heat. Add the Tea Pouches and steep for about 20 minutes. Remove the Tea Pouches and add the sugar and salt. Stir until both are dissolved. Cool the liquid.

Submerge the turkey in the tea brine. Refrigerate for 36–48 hours.

Drain the turkey. Pat dry. Stuff with your favorite stuffing. Tie the legs together. Brush with oil and roast for about 3 hours till the thermometer registers an internal temperature of 175° Fahrenheit. Let it rest at least 30 minutes or more before carving.