

Wild Sky Seasonings Injection Brine Mix

For Ducks, Geese, Turkeys & Chickens

1 package prepares 8–10 pounds of meat

2 packages prepare up to 20 pounds of meat

- Dissolve 1 entire package of Wild Sky Seasonings injection brine mix with 3 quarts of water.
- Whole Turkeys and Chickens: Inject brine into both sides of breasts, thighs, drumsticks. Inject generously. Goose and duck breasts: Inject brine into center of breasts thoroughly and around edges.
- After injection, place meat into clean non-metallic container. Three-gallon plastic buckets work well. Use a five-gallon bucket for whole turkeys. Pour remainder of brine into bucket with meat and add water if necessary to cover meat entirely. Refrigerate at least 8 hours, up to 24-32 hours. Stir occasionally. Remove meat and drain, discard remaining brine.
- Cook meat according to your smoker directions or bake as directed below.

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| Turkey (store bought) Wild Turkey 10 pounds | Oven: Place turkey in roasting pan with rack. Bake uncovered, 325° for 3 hours or until thermometer registers 180°. Smoker: For a whole turkey, place turkey in a foil roasting pan. Smoke at 275° for 8 hours or until thermometer registers 180°. For turkey breast, place directly on rack in smoker, until thermometer registers 170°. |
| Whole Chickens 8 – 10 pounds | Oven: Place chicken in roasting pan with rack. Add 1/2 cup water to the bottom of pan to prevent burning. Bake uncovered, 350° for 2 hours or until thermometer registers 180°. Smoker: Place chicken on rack in smoker. Smoke chicken at 275° for 4 hours or until thermometer registers 180°. |
| Goose/Duck Breast 8 – 10 pounds | Smoker: Place goose/duck on rack in smoker. Smoke at 225° until internal temperature reaches 170°. Remove immediately. |

- Always cook meats to food safe temperatures. Never consume uncooked meat.
- For additional tips, directions, reorders, go to:

www.WildSkySeasonings.com

No MSG