

ON THE GRILL

Brining an 18-20 Pound Turkey

Ingredients

- 7 quarts (28 cups) water
- 1 1/2 cups coarse salt
- 6 bay leaves
- 2 tablespoons whole coriander seeds
- 1 tablespoon dried juniper berries
- 2 tablespoons whole black peppercorns
- 1 tablespoon fennel seeds
- 1 teaspoon black or brown mustard seeds
- 1 fresh whole turkey (18 to 20 pounds), patted dry
(neck and giblets reserved for stock, liver reserved for stuffing)
- 1 bottle dry Riesling
- 2 medium onions, thinly sliced
- 6 garlic cloves, crushed
- 1 bunch fresh thyme

Directions

1. Before beginning the brining process, be sure that your chosen container is large enough to hold the turkey and enough liquid to cover it.
2. Bring 1 quart water, salt, bay leaves and spices to a simmer, stirring until salt has dissolved. Let cool for five minutes. Have ice standing by to add to the water to cool it down.
3. Line the container with a large brining or oven roasting bag. Place the turkey in the bag. Add salt mixture, remaining 6 quarts (24 cups) of water, and the other ingredients.
4. Tie the bag; if turkey is not submerged, weight it with a plate.
5. Refrigerate for 24 hours, flipping the turkey once. If you do not have enough space in your refrigerator, a cooler will work. Use ice to keep the turkey cool.
6. Following a soak of about 24 hours, remove the turkey from the liquid and pat it dry.
7. For additional moisture and flavor, create a mixture of butter, parsley, sage, rosemary and thyme to be inserted under the skin. Gently lift the skin, insert the butter mixture and press the skin back into place.

Disposing of Cardboard

Cardboard boxes should be recycled—NOT placed in the trash.

Break down boxes and place them in your recycling bin. If you have a large amount of cardboard, please break it down and deposit it in one of the bins located behind town hall.



At The Aquarium

The Aquarium at Pine Knoll Shores offers programs throughout the winter, including holiday camps for children in 1st through 6th grades.

Tuesdays and Fridays

Behind the Scenes: Shark Snack—2:30-3:30 p.m. Visit food preparation areas, animal holding areas and labs, and get an overhead view of the Living Shipwreck and watch the aquarist feed the sharks. Ages 5 and up, \$20 (\$18 for aquarium members).

Wednesdays

Toddler Time—9:30-10:15 a.m. Toddlers ages 18 months to 3 years, at no extra cost, can get to know aquatic animals through age-appropriate lessons, stories, crafts and up-close encounters.

Wednesdays, Thursdays, Saturdays and Sundays

Behind the Scenes: Feeding Frenzy—2:30-3:30 p.m. Visit food preparation areas, animal holding areas and labs, and help feed the fish in the Living Shipwreck. Ages 5 and up; \$20 (\$18 for aquarium members). Children 5-12 must be accompanied by a paying adult.

One-Time Events

Santa by the Sea—9 a.m.-4:30 p.m. on December 14 for children age 12 and under. Tickets are \$9.95 per participant in addition to aquarium admission and are sold the day of the event, onsite only. Adults need not pay for an event ticket unless they desire to participate in activities. Tickets include a photo of each child with Santa, plus crafts and other seasonal fun.

Holiday Camps—8:30-2:30 p.m. daily. December 30 for grades 1-3; December 31 for grades 4-6. Campers enjoy outdoor activities, animal interactions, discovery labs and behind-the-scenes action. Advance registration is required; \$40 per camper (\$36 for aquarium members).

Sea Turtle Winter Camp for Grades 4-6—8:30 a.m.-2:30 p.m., January 20. Budding marine biologists will experience during their school holiday what it is like to work with these beloved marine reptiles. Participants learn all about sea turtles as they work alongside the aquarium's turtle biologists. Animal encounters, behind-the-scenes action and a take-home craft are also included. Advance registration is required; \$40 per camper (\$36 for aquarium members).

For more information or to register for these programs, visit ncaquariums.com or call 247-4003.



Please Support the Pine Knoll Shores
Police Department Food Drive.
See "Have You Heard ...?" on Page 31.