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**Grill Friends™ Turkey Brining Bag with Complete How to Guide**  
*Finally a Solution to the Question: “What Will I Put the Turkey in while it Brines?”*

Brining is catching on like wildfire and—in part—it is because America has finally found a way to make sure the Thanksgiving bird is not dried out by the time it finishes roasting and resting before the ceremonial carving. For generations, American cooks have experienced *Turkey Trauma* and brining can alleviate the trauma of a dried-out turkey. But then, the question is often, “what do I put the turkey in?” And, “how will it fit in my refrigerator while it brines overnight?”

The Turkey Brining Bag makes the process so much easier. The bag is manufactured from food-grade plastic and (used properly) is guaranteed not to leak. The 24-inch square shape makes it large enough for a 20-pound turkey and 2 gallons of liquid. And, the disposable one-time use means that clean-up is a snap! “With a 20-pound turkey, you might have to buy another refrigerator to store it in, but it *will* fit in the Brining Bag,” laughs Elizabeth Karmel, creator of the Brining Bag and the Grill Friends line of tools and ceramic serving pieces designed for outdoor cooking and entertaining.

“Around Thanksgiving, it is hard enough to find room in the fridge for a stick of butter, much less a huge turkey!” continues Karmel. But the Grill Friends Turkey Brining Bag makes it easier to fit into a small space or an irregularly shaped one. “The beauty of the bag is that it is flexible—unlike a giant stock pot—and you won’t have any space going to waste. I generally cook a 14-pound turkey and that fits perfectly on a tray on the lower shelf of my refrigerator or in my vegetable crisper. But I wasn’t kidding about the extra refrigerator. I know so many people who have one in the basement and use it to brine in all the time. Now, people like me—who don’t have the luxury of an extra fridge—can brine with ease,” concludes Karmel.

In its most basic form, a brine is a strong salt-and-sugar water solution. A “flavor brine” adds spices, fruits, juices and other ingredients to the basic brine formula. Both styles of brine season the turkey and increase the moisture content resulting in a juicier and more flavorful bird. It is especially helpful with turkey because it insures that the bird stays juicy during the long roasting process. Besides turkey, brining enhances the flavor of other lean meats including chicken, pork and fish. And, the bag is also great for brining these other meats including large

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pieces of pork, a couple of chickens, six (or more) Cornish Game Hens; a barbecuer's dozen of bone-in chicken pieces, pork chops and a *school* of catfish. For smaller quantities, try the new *Grill Friends™ Everyday Brining Bag*. The 18-inch square shape is perfect for pork chops, pork tenderloin, chicken pieces and a whole chicken.

“Think of a brine as a simple marinade. Brining is simply submerging the meat into the salt-and-sugar-water solution and letting it “soak” for up to 24 hours for a turkey and as short as 1 hour for small cuts of poultry, pork or fish. The saltier the brine, the less time it will take,” explains Karmel, author of *Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ* and instructor at the Institute of Culinary Education (ICE), NYC.

The Turkey Brining Bag is available nationally at kitchen, gourmet and housewares stores and online at [www.BBQPROSHOP.com](http://www.BBQPROSHOP.com). The suggested retail price is \$8.00.

The Grill Friends™ Turkey Brining Bag with Complete *How-To* Guide is distributed by Harold Import Co. along with the rest of the Grill Friends line of ceramic serving pieces and outdoor cooking tools including the award-winning Super Silicone Angled BBQ Brush, the first-ever Super Silicone BBQ Mop, the GrillMat™; the Grill Friends™ Turkey Sitter and Grill Friends™ Chicken Sitter, black porcelain vertical roasters for making “Beer-Can” Style turkey and chicken without the can, and the SuperGrater™.

Harold Import Co. is also distributing Karmel's cookbook, *Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ*, published by John Wiley & Sons and released in May 2005.

Look for additional Grill Friends products that have been recently introduced; the Steakhouse Burger Press, the Super Silicone Off-Set Meat Pounder, the Double Kabob Skewers, the line of Perfect-Fit Aprons, the Everyday Basting Brush and the Super Silicone Blending Fork. For more information, contact Elizabeth Karmel at 312-951-8394 or Kirsten Newman-Teissier at 610-459-5575. E-mail Elizabeth at [Elizabeth@GirlsattheGrill.com](mailto:Elizabeth@GirlsattheGrill.com) and Kirsten at [Kirsten@girlsatthegrill.com](mailto:Kirsten@girlsatthegrill.com)

*Grill Friends is a line of kitchen and grilling tools that solve problems that real cooks have in the kitchen, around the grill and at the table. [www.grillfriends.com](http://www.grillfriends.com).*

*Grill Friends: Tools That Make Home Cooks, Better Cooks; Indoor and Out!*

*Elizabeth Karmel's*  
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