



# KIKKOMAN®

## Brine a Juicy Bird House Party

#KikkomanParty

## Fill your Kikkoman® Brine a Juicy Bird House Party with fun

Everybody will love learning about brining with Kikkoman® Soy Sauce on Party Day and trying the delicious recipes you made. But don't let the fun stop there! Download the favors to help you get ready for your party. And try these great ideas to get everyone into the party spirit:

**We recommend you brine a chicken for Party Day!** There's a brining recipe in the Party Favors section of the site. You can also watch the brining video on the party site or visit <http://www.kikkomanusa.com/brine> for directions on how to brine your chicken with Kikkoman® Soy Sauce. Give yourself enough time to leave the chicken in the brine, covered and refrigerated overnight or for at least 4 hours before rinsing and roasting. Share pictures of how you brined your chicken with Kikkoman® Soy Sauce and upload pictures to the site and share with your friends on Facebook and Twitter using #KikkomanParty and #Sponsored.

**Check the recipe booklet in your Party Pack** for great recipes like Kikkoman® Panko Sausage Stuffing and Green Bean Casserole that you can serve along with your juicy bird.

**Take pictures of your juicy bird after roasting** it next to the Kikkoman® Soy Sauce bottle you used to brine it. Upload your pictures to the party page and share it with your friends online as well using #KikkomanParty and #Sponsored.

**Upload video of your friends' reaction to your juicy bird at the dinner table.** What did they think about the flavor and how juicy the bird was after it was brined with Kikkoman® Soy Sauce? Ask them if they'd ever had a brined bird before and how that compared with yours. Upload your video to the site to share with other hosts and partygoers.

**Share a group photo of everybody around the dinner table** with your juicy bird and Kikkoman® Soy Sauce and upload it to the party page and post it online using #KikkomanParty and #Sponsored.

And share the fun! Post your ideas to Facebook and tweet about them using #KikkomanParty and #Sponsored.