



Sous Vide Whole Turkey

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

18 hrs 50 mins

Description

I looked everywhere online to find a way to sous vide a whole turkey Nothing The recipes either recommended taking the turkey apart just not compatible with a traditional Thanksgiving or getting a very small 10pound turkey So this is the way I did it and it turned out awesome

Ingredients

- - 3 quarts organic chicken stock - $\frac{3}{4}$ cup kosher salt - 1 tablespoon dried rosemary - 1 tablespoon dried thyme - 1 tablespoon dried savory - 1 tablespoon dried sage - 1 (15 pound) turkey
- neck and giblets removed - large (25-pound capacity) brining bag

Instructions

1. Combine chicken stock
2. salt
3. rosemary
4. thyme
5. savory
6. and sage in a bowl. Place turkey in the brining bag and fill with brine
7. making sure to fill the cavity. Transfer the bag to a 5-gallon pot filled with water. Slowly push the brining bag under the water while you seal it
8. squeezing air out as you go; remove as much air as possible so bag does not float. Attach a sous vide cooker to the edge of the pot. Wrap it in a dish towel for insulation. Cover the pot with plastic wrap to reduce evaporation. Set temperature to 150 degrees F (65 degrees C); cook for 18 to 24 hours. Preheat the oven to 375 degrees F (190 degrees C). Remove turkey from the brining bag and transfer to a large roasting pan. Discard brine. Bake in the preheated oven until nicely browned
9. about 30 minutes. An instant-read thermometer inserted into the thickest part of the thigh
10. near the bone
11. should read 165 degrees F (74 degrees C). Remove from the oven
12. cover with a doubled sheet of aluminum foil
13. and allow to rest in a warm area for 10 minutes before slicing. Cook's Note Any brining recipe will do. The amount of brine in this recipe works for a 15- to 20-pound turkey. Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount consumed will vary.