

Ultimate Turkey Brine

Oscar · 28/09/2024



Prep Time

30

Difficult

Medium

Servings

1 gallon

Description

This simple turkey brine works overnight to ensure your turkey is moist juicy and full of delicious flavor Use this easy brine on a fresh turkey not on one already injected with any other brining solution This recipe makes enough brine for a turkey in the 15 to 20pound range

Ingredients

— - 1 gallon water - 2 cups kosher salt - 1 ½ cups dark brown sugar - 3 large bay leaves - 1 tablespoon whole black peppercorns - 2 ½ teaspoons dried rosemary - 2 ½ teaspoons dried thyme - 12 whole cloves

Instructions

1. Gather all ingredients. Allrecipes/Oana Ennis Bring water to a boil in a large stockpot. Stir in salt and brown sugar until dissolved; return to a boil. Allrecipes/Oana Ennis Add bay leaves
2. peppercorns
3. rosemary
4. thyme
5. and cloves. Reduce heat to medium-low and simmer for 15 to 20 minutes. Allrecipes/Oana Ennis Remove from the heat and let cool completely before using. Allrecipes/Oana Ennis Place thawed turkey into a large non-reactive container. Pour in cooled brine. Allrecipes/Oana Ennis Pour in enough cool water to cover turkey with liquid. Refrigerate 8 to 12 hours. Allrecipes/Oana Ennis Remove turkey from brine and let sit on counter for about 2 hours. Allrecipes/Oana Ennis Follow desired method of cooking your turkey. Editor's Note: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.