



## Juicy TwoStage Thanksgiving Turkey Marinade

Savannah · 29/09/2024



### Prep Time

2 days 25 mins

### Difficult

Medium

### Servings

15

### Description

This recipe has two different marinades that are started on Tuesday morning This is a marinade recipe only and makes a preThanksgiving marinade for a juicy turkey with lots of flavor

### Ingredients

- - 1 cup salt - 1 cup orange juice - 1 cup brown sugar - 1 gallon water - 1 (3 inch) cinnamon stick - 1 (15 pound) turkey
- thawed if purchased frozen - 3 oranges
- sliced - 3 lemons
- sliced - ½ cup chopped onion - ½ cup chopped green bell pepper - ¼ cup chopped fresh parsley - 1 tablespoon whole cloves - ¼ cup garlic powder - 2 (3 inch) cinnamon sticks - 2 tablespoons paprika - ¼ cup olive oil - 3 tablespoons ground black pepper

### Instructions

1. On the Tuesday morning before Thanksgiving
2. whisk together salt
3. orange juice
4. brown sugar
5. a cinnamon stick and water in a large nonreactive container with a cover
6. such as a large stainless steel stockpot. Stir until salt and sugar dissolve
7. about 5 minutes. Place the turkey into the brine
8. cover
9. and refrigerate overnight. The next day
10. remove turkey from the first marinade
11. shake off excess
12. and pat the bird dry. Discard the brine. Clean the stockpot or brining container. In the clean stockpot
13. make the marinade by stirring together together sliced oranges
14. sliced lemons
15. onion
16. green bell pepper
17. parsley
18. cloves
19. garlic powder
20. cinnamon sticks
21. paprika
22. olive oil
23. and pepper. Place the turkey into the stockpot and rub the marinade into the turkey. Cover and refrigerate overnight. On Thanksgiving Day
24. remove turkey from the marinade and shake off the excess. Discard the remaining marinade. Roast the turkey using your favorite method. Editor's Note: If there is not enough brine to completely cover the turkey
25. make additional. Do not dilute the brine with water
26. or the flavor will be weakened. Always brine foods in a food-grade
27. nonreactive container such as a stainless steel or enameled stockpot
28. a brining bag
29. or a food-grade plastic bucket. Never use ordinary trash bags
30. plastic trash cans
31. or metal buckets or containers not meant for food use.