



Perfectly Paired Turkey Injection Marinade and Rub

Savannah · 29/09/2024



Prep Time

12 hrs 50 mins

Difficult

Medium

Servings

16

Description

This turkey injection recipe delivers incredible results for your Thanksgiving turkey. A lemon butter and garlic marinade is injected into the meat getting right to the thickest parts of the bird and an herb rub is applied under the skin for extra flavor. You'll get melt-in-your-mouth tender and juicy results whether you're planning to roast or deep fry your turkey.

Ingredients

- 1 cup chicken broth - ½ cup lemon juice - ½ cup butter
- melted - 1 teaspoon English mustard powder - 1 teaspoon minced fresh ginger - 1 clove garlic
- minced - 1 cup butter
- softened - 2 cloves garlic
- minced - 3 sprigs fresh rosemary
- leaves stripped and finely chopped - 2 sprigs fresh thyme
- leaves stripped and chopped - 1 (14 pound) whole turkey
- neck and giblets removed - 1 tablespoon olive oil
- or to taste - salt and ground black pepper to taste

Instructions

1. Gather ingredients. ALLRECIPES / QI AI Make marinade: Stir chicken broth
2. lemon juice
3. melted butter
4. mustard powder
5. ginger
6. and garlic together in a bowl. Cover bowl with plastic wrap and refrigerate marinade for flavors to blend
7. about 30 minutes. ALLRECIPES / QI AI Meanwhile
8. make rub: Mix softened butter
9. garlic
10. rosemary
11. and thyme together in a bowl until evenly combined. ALLRECIPES / QI AI Prepare turkey: Separate skin from meat by running your hand under the skin to separate. Spoon rub mixture evenly under the skin in several different parts of the turkey. ALLRECIPES / QI AI Pour marinade into a meat injector; inject the meatiest parts of the turkey with marinade
12. changing the angle of the needle several times. ALLRECIPES / QI AI Brush turkey with olive oil and season with salt and pepper. Place in roasting pan and cover with plastic wrap. Refrigerate turkey for 12 to 24 hours before cooking as desired. ALLRECIPES / QI AI