

Chicken and Turkey Marinade

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

5

Description

A 24 hour marinade guaranteed to please every time Chicken or turkey is always moist and tender Use half of a recipe for a chicken or the full recipe for a turkey of up to 25 pounds Everyone will clamor for this recipe Use the drippings from the pan to make gravy as usual It is not necessary to strain drippings first

Ingredients

- - 1 cup olive oil - ½ cup soy sauce - 4 lemons
- juiced - ¼ cup prepared yellow mustard - ¼ cup minced fresh chives - ½ cup minced fresh sage - ½ cup minced fresh oregano - ½ cup chopped fresh parsley - ¼ cup minced fresh thyme - 2 teaspoons minced garlic
- or to taste - 1 tablespoon paprika - 3 tablespoons salt-free herb seasoning blend

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios In a medium bowl
2. whisk together the olive oil
3. soy sauce
4. lemon juice
5. and mustard. Dotdash Meredith Food Studios Stir in chives
6. sage
7. oregano
8. parsley
9. thyme
10. garlic
11. paprika
12. and herb seasoning. Cover
13. and refrigerate for 30 minutes to allow flavors to blend before marinating your favorite meat. Dotdash Meredith Food Studios Place turkey or chicken in a 30 gallon plastic kitchen bag. Pour marinade over the bird. Grasp the bag a few inches above the poultry
14. and press air from the bag. Seal with a twist tie. Rotate bag to coat turkey with the marinade. Marinate in the refrigerator 24 hours
15. repositioning the bag every 4 hours
16. or so. Dotdash Meredith Food Studios Remove poultry from bag before roasting
17. and transfer marinade to a saucepan. Boil marinade for a few minutes
18. then use to baste the turkey every 30 minutes
19. or so
20. while roasting. Discard any remaining marinade when turkey is done. Dotdash Meredith Food Studios