



Citrus Turkey Brine

Savannah · 29/09/2024



Prep Time

10 hrs 20 mins

Difficult

Medium

Servings

12

Description

This a great citrus turkey brine that will ensure your bird is very moist You can use the brine on other poultry in smaller amounts

Ingredients

- - 1 (12 pound) fresh
- whole
- bone-in skin-on turkey
- rinsed and patted dry - 1 cup salt - 1 medium onion
- cut into wedges - 1 medium orange
- cut into wedges - 1 medium lemon
- cut into wedges - 3 cloves garlic - 4 large bay leaves - 1 tablespoon dried thyme - 1 tablespoon ground black pepper - 1 ½ gallons cold water

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Rub turkey all over with salt. Dotdash Meredith Food Studios Place remaining salt into a large stainless steel or enameled stockpot. Add onion
2. orange
3. and lemon wedges to the pot
4. along with garlic
5. bay leaves
6. thyme
7. and pepper. Dotdash Meredith Food Studios Place turkey into the pot and pour in cold water. Cover and refrigerate
8. 8 hours to overnight. Dotdash Meredith Food Studios When ready to cook
9. discard brine. Rinse turkey
10. then pat dry and place in a roasting pan. Refrigerate
11. uncovered
12. for 2 to 3 hours. Roast
13. grill
14. or deep-fry turkey according to your favorite recipe. Dotdash Meredith Food Studios Editor's Notes: Always brine foods in a food-grade
15. nonreactive container such as a stainless steel or enameled stockpot
16. a brining bag
17. or a food-grade plastic bucket. Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount consumed will vary.