

Matt39s Fried Turkey Brine

Savannah · 29/09/2024



Prep Time

4 hrs

Dificult

Medium

Servings

4 hrs 15 mins

Description

This deepfried turkey brine with herbs spices brown sugar and a bit of candied ginger adds incredible flavor to your Thanksgiving turkey and its so easy to make This recipe comes from a dear friend of mine whos made his living as a sous chef on a luxury cruise line When I asked him for a recipe for deepfried turkey this is what he shared with me Makes enough brine for a 16pound turkey

Ingredients

- - 1 gallon vegetable broth - 1 cup kosher salt - ½ cup light brown sugar - 1 tablespoon black peppercorns - 1 ½ teaspoons whole allspice berries - 1 ½ teaspoons chopped candied ginger - 1 gallon water with ice chunks - 1 medium red apple
- cored and sliced - ½ medium onion
- sliced - 1 (3 inch) cinnamon stick - 4 sprigs fresh rosemary - 6 leaves fresh sage - 1 cup water

Instructions

1. Gather all ingredients. Combine vegetable broth
2. kosher salt
3. brown sugar
4. peppercorns
5. allspice berries
6. and candied ginger in a large stockpot over medium-high heat. Stir to dissolve sugar and salt; bring mixture to a boil. Remove from the heat and cool to room temperature. Cover and refrigerator until well chilled
7. at least 4 hours. Remove from the refrigerator and add water with ice chunks
8. apple and onion slices
9. cinnamon stick
10. rosemary sprigs
11. and sage leaves. Stir in remaining 1 cup water and brine is ready to use. To Use: Pour brine into a large
12. food-grade plastic bucket. Place a thawed 16-pound turkey
13. breast-side down
14. in the brine and weigh it down to ensure it's fully immersed. Cover and refrigerate for 8 to 16 hours
15. turning the bird once halfway through brining. Keep brine at or below 40 degrees F (4 degrees C) during the process. Remove turkey from the brine and make sure it's fully patted dry before following your favorite deep-fried turkey recipe. Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.