



Orange Turkey Brine

Savannah · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 30 mins

Description

Adding this twist to your Thanksgiving turkey will ooh and aah your guests

Ingredients

- - 1 (12 fluid ounce) can frozen orange juice concentrate
- thawed - 1 orange
- sliced - 1 lemon
- sliced - 1 lime
- sliced - 1 tablespoon dried thyme - 1 tablespoon ground black pepper - 3 cloves garlic - 2 bay leaves - 1 cup kosher salt - 1 ½ gallons water

Instructions

1. Combine orange juice concentrate
2. orange slices
3. lemon slices
4. lime slices
5. thyme
6. pepper
7. garlic
8. bay leaves
9. salt
10. and water in a large stockpot; bring to a boil. Remove from heat and allow to cool to room temperature. Wash and dry your turkey. Make sure you have removed the innards. Place the turkey
11. breast-side down
12. into the brine. Make sure that the cavity gets filled. Place the stockpot in the refrigerator. For best results
13. allow turkey to marinate for 8 to 48 hours before cooking. Cook's Note To cook the turkey: Remove the turkey carefully from the brine. Drain and discard excess brine and pat the turkey dry. Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster.