



Apple Brine for Turkey the Night Before Cooking

Savannah · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

1 1/2 gallons

Description

I have used this recipe for many years It makes a turkey fallapart moist every time

Ingredients

- - 2 quarts apple juice - 1 gallon cold water - 1 cup kosher salt - 6 cloves garlic
- peeled and crushed - 5 pounds ice cubes

Instructions

1. Line a cooler with a large food safe bag. Combine the apple juice
2. water
3. and salt in the bag; stir until the salt is dissolved; add the garlic. To use: Lie your turkey into the brine with the breast-side down; add more water to submerge turkey completely if needed. Pour the ice over the turkey. Seal the bag and close the cooler; allow to sit overnight.