



Apple Cider Turkey Brine

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

12

Description

Delicious apple cider brining liquid for turkey Brined turkeys tend to shorten your roasting time by about half an hour But be sure your bird cooks to an internal temperature of 180 degrees when tested through the thigh Season and roast according to any of your favorite recipes

Ingredients

- - 1 gallon water
- or as needed
- divided - 2 cups apple cider - 1 cup kosher salt - 1 tablespoon fresh sage - 1 tablespoon fresh rosemary - 1 tablespoon fresh thyme - 1 tablespoon black peppercorns - 4 cups ice cubes

Instructions

1. Combine 4 cups water
2. apple cider
3. kosher salt
4. sage
5. rosemary
6. thyme
7. and peppercorns together in a large stockpot. Bring to a boil; cook and stir brine until the salt is just dissolved. Remove from heat; add ice cubes. Recipe Tips Canning salt or sea salt can be substituted for kosher salt if desired. Table salt may make the turkey a little too salty. To use the brine
8. rinse your turkey inside and out. Submerge it into the cooled brine
9. then add water until the turkey is completely covered and all cavities are filled. Stir around the edges to mix the water with the brine. Refrigerate for a minimum of 12 hours
10. then remove the turkey from the pot and pat dry with paper towels. Discard the brine and cook the turkey as desired. Editor's Notes: Always brine foods in a food-grade
11. nonreactive container such as a stainless steel or enameled stockpot
12. a brining bag
13. or a food-grade plastic bucket. Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount consumed will vary.