



Maple Turkey Brine

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

This is Daves favorite brine for Thanksgiving turkey It can be used on any kind of poultry and pork It gives a sweet maple flavor to meats

Ingredients

- - 4 quarts water
- divided - 2 cups dark brown sugar - 1 cup soy sauce - 1 cup maple syrup - $\frac{3}{4}$ cup sea salt - 8 cloves whole garlic cloves
- peeled - 6 bay leaves - 3 large fresh thyme sprigs - 2 teaspoons whole black peppercorns - 1 cup sour mash whiskey

Instructions

1. Place 2 quarts of water in a large pot over medium heat
2. and stir in brown sugar
3. soy sauce
4. maple syrup
5. sea salt
6. garlic cloves
7. bay leaves
8. thyme sprigs
9. peppercorns
10. and whiskey. Stir to dissolve brown sugar and salt; bring to a boil. Remove from heat
11. and stir in remaining 2 quarts of water. Allow brine to cool completely before using.