

Thanksgiving Turkey Brine

Savannah · 29/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

17 hrs 15 mins

Description

Prepare yourself for a juicy flavor kiss with this turkey brine Brining is a popular method for improving the flavor and moisture content of lean meats like chicken turkey pork and seafood Enjoy the juiciest and most flavorful turkey youll ever eat

Ingredients

- - 1 gallon water - 4 quarts chicken broth - 1 ½ cups kosher salt - 2 tablespoons minced garlic - 2 tablespoons dried rosemary - 2 tablespoons dried minced onion - 2 tablespoons dried basil - 2 tablespoons dried savory - 2 tablespoons dried marjoram - 2 tablespoons dried thyme - 2 tablespoons dried tarragon - 1 tablespoon dried oregano - 1 tablespoon ground black pepper - 1 tablespoon coriander seeds - 2 gallons ice
- divided
- or more as needed - 1 (20 pound) whole turkey
- neck and giblets removed

Instructions

1. Mix water
2. chicken broth
3. and salt together in a 5-gallon bucket with a lid until salt dissolves. Add garlic
4. rosemary
5. onion
6. basil
7. savory
8. marjoram
9. thyme
10. tarragon
11. oregano
12. pepper
13. and coriander; mix well. Stir 2 cups ice into brine. Place turkey into brine
14. filling cavity with brine. Add enough ice to the bucket to cover turkey. Secure the lid on the bucket. Swish bucket from side to side to chill water. Refrigerate turkey and bucket for 12 to 24 hours; refill with ice every 2 hours as needed. Preheat the oven to 350 degrees F (175 degrees C). Remove turkey from brine and pat dry. Discard brine. Place turkey on a rack inside a roasting pan. Bake turkey in the preheated oven
15. basting every 30 to 40 minutes
16. until no longer pink at the bone and the juices run clear
17. 5 to 6 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh should read 165 degrees F (74 degrees C). Remove turkey from the oven
18. cover with a doubled sheet of aluminum foil
19. and rest for 5 to 10 minutes before slicing. Cook's Note There is no need to add more spices when removing the turkey from the brine. The turkey will be flavorful and juicy enough. But if you still choose to
20. prepare the turkey as you normally would. The brine solution can be scaled back and used for any type of poultry
21. including roasting whole chickens or boneless chicken breasts. Editor's Note: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount consumed will vary.