

Brining and Cooking the Perfect Turkey with Delicious Gravy

Savannah · 29/09/2024



Prep Time

3 days

Difficult

Medium

Servings

3 days 3 hrs 45 mins

Description

This turkey is incredibly moist and delicious Even after heating up leftovers days later the meat is still so tender moist and delicious I make this primarily for Thanksgiving and have gotten nothing less than rave reviews every time You can substitute turkey broth for chicken broth in the brine for this recipe Brining also cuts down the cooking time

Ingredients

- - 4 (32 ounce) cartons low-sodium chicken broth - 1 cup kosher salt - 2 tablespoons dried savory - 2 tablespoons dried thyme - 2 tablespoons dried sage - 2 tablespoons dried rosemary - 1 gallon apple juice - 1 gallon water
- or as needed to cover - 1 (22 pound) whole turkey - 4 large onions
- chopped - 8 stalks celery
- chopped - 8 carrots
- chopped - ¼ cup butter
- melted - 2 cups white cooking wine - 2 (32 ounce) cartons chicken broth - ¼ cup butter
- melted - 2 cups water - 1 (32 ounce) carton turkey broth - ¼ cup cornstarch

Instructions

1. Pour 4 32-ounce cartons of low-sodium chicken broth into a large stock pot and stir in kosher salt
2. savory
3. thyme
4. sage
5. and rosemary. Bring to a boil
6. reduce heat to medium
7. and cook the brine for 7 minutes to blend flavors. Cool. Pour the mixture into a 5-gallon food-grade bucket
8. large cooler
9. or large brining bag. Stir apple juice and 1 gallon of water into the mixture. Place turkey
10. breast side down
11. into the brine
12. and pour in more water if needed to cover. Place in refrigerator and brine for at least 36 hours. Preheat the oven to 350 degrees F (175 degrees C). Remove turkey and discard used brine. Rinse turkey and pat dry with paper towels. Place the turkey
13. breast side down
14. on a roasting rack set into a roasting pan. Stuff the bird with 2 onions
15. 4 stalks of celery
16. and 4 carrots; place remaining 2 onions
17. 4 stalks of celery
18. and 4 carrots into the roasting pan surrounding the turkey. Brush outside of the turkey with 1/4 cup melted butter and pour white cooking wine and 2 32-ounce cartons of chicken broth into the pan. Roast in the preheated oven for 30 minutes; baste with pan juices. If skin begins to darken too quickly
19. place a tent of aluminum foil over the bird. Continue roasting for 1 1/2 more hours
20. basting every 30 minutes. Turn the turkey over so it is breast side up; brush with remaining 1/4 cup melted butter. Continue roasting
21. basting every 30 minutes
22. until an instant-read meat thermometer inserted into the thickest part of a thigh
23. not touching bone
24. reads 180 degrees F (80 degrees C)
25. about 1 more hour (3 hours roasting time in all). Remove turkey and set aside while you make the gravy. Strain all the pan drippings through a mesh strainer into a large saucepan. Bring to a boil
26. reduce heat to medium-low
27. and simmer. Whisk 2 cups water
28. 1 32-ounce carton turkey broth
29. and cornstarch together in a bowl until smooth. Whisk the cornstarch mixture into the hot pan drippings and cook until thickened
30. whisking constantly
31. about 5 minutes. Let gravy cool to thicken slightly. If desired
32. use a gravy separator to remove excess fat. Serve turkey with gravy. Editor's Note: The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.