



Savory Turkey Brine

Savannah · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

N/A

Description

Brining a turkey makes for a juicier bird and this brine mdash with sage celery seed thyme and soy sauce mdash brings plenty of flavor too

Ingredients

— - 2 gallons cold water - 10 ounces Kikkoman Naturally Brewed Soy Sauce - ½ cup kosher salt - ½ cup white sugar - 2 tablespoons dried sage - 2 tablespoons dried celery seed - 1 tablespoon dried thyme

Instructions

1. Mix water with soy sauce
2. salt
3. sugar
4. sage
5. celery seed
6. and thyme in a large stockpot. Stir well until salt is dissolved. Let cool to room temperature. To Use: Place turkey in a large
7. non-reactive pot and pour cooled brine over top. Cover and refrigerate
8. 8 hours to overnight. Remove turkey from brine; rinse well. Follow your regular cooking instructions. Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.