

Salty and Sweet Cranberry Citrus Brine

Savannah · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

N/A

Description

Most everyone loves the taste of this saltysweet cranberry turkey brine Ive been using brine for years when making turkey and chicken After trying a number of recipes I finally settled on this one a combination of my three favorite recipes with all the wonderful flavors of Thanksgiving

Ingredients

- - 1 gallon water - 1 (12 fluid ounce) can frozen orange juice concentrate - 1 (12 fluid ounce) can frozen cranberry juice concentrate - 1 cup kosher salt - ½ cup brown sugar - 1 medium lemon
- cut into wedges - 1 medium orange
- cut into wedges - 1 medium red onion
- cut into wedges - 3 cloves garlic - 1 tablespoon dried thyme leaves - 1 tablespoon freshly ground black pepper - 1 (3 inch) cinnamon stick - 4 large bay leaves

Instructions

1. Combine water
2. orange and cranberry juice concentrates
3. kosher salt
4. brown sugar
5. lemon
6. orange
7. red onion
8. garlic
9. thyme
10. pepper
11. cinnamon stick
12. and bay leaves in a large stockpot. Stir until salt and brown sugar have dissolved. To Use: Place a whole turkey into the stockpot with the brine. Cover and refrigerate for 14 to 16 hours. When ready to cook
13. remove turkey from the brine; discard used brine. Stuff turkey with a smashed garlic clove
14. and 2 lemons
15. 2 oranges
16. and 2 red onions — all cut into wedges. For juicier turkey meat
17. roast with the breast facing down. Editor's Note: Nutrition data for this recipe includes the full amount of brine ingredients. The actual amount of brine consumed will vary.