



Grandma39s Farmhouse Turkey Brine

Savannah · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

A mustdo for the most tasty and juicy turkey utilizing traditional ingredients which compliment a roasting bird. The roasting pan juices make for the worlds best gravy. Do not add salt to your gravy the brine juices have done that for you. Enjoy a prairie favorite.

Ingredients

— - 2 cups kosher salt - 3 tablespoons poultry seasoning - 3 tablespoons onion powder - 1 tablespoon black pepper - 4 quarts vegetable broth - 2 quarts water - 3 cups cranberry juice

Instructions

1. Stir the salt
2. poultry seasoning
3. onion powder
4. and black pepper together in a large stockpot. Pour in the vegetable stock
5. water
6. and cranberry juice; bring to a boil. Reduce heat to medium-low and simmer 20 minutes. Remove from the heat and allow to cool to room temperature. To use
7. submerge a turkey into the cooled brine and refrigerate 12 to 16 hours to brine. Drain the turkey and pat dry before roasting according to your recipe's directions. Editor's Note The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.