



Incredible Turkey Brine

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1

Description

This turkey brine will impart incredible flavor to your bird and keep it moist no matter how long you cook it. The allspice berries give this recipe a unique and wonderful flavor, so depending on how much of this flavor you want, you can add more or less berries. Kosher salt is the best option for any brine, but if you don't have any on hand, substitute the 1 1/4 cup of kosher salt for 1 cup of table salt. I once used this to brine a turkey that took 7 hours to cook, and it was still one of the most moist and juicy turkeys I ever made. This recipe will make enough to cover up to a 17-pound turkey.

Ingredients

- 2 gallons water - 1 1/4 cups kosher salt - 1/2 cup light brown sugar - 1/4 cup Worcestershire sauce - 6 cloves garlic
- chopped - 4 sprigs fresh thyme - 1 sprig fresh rosemary - 1 tablespoon whole black peppercorns - 1 1/2 teaspoons whole allspice berries (Optional) - 1 bay leaf

Instructions

1. Stir water
2. salt
3. brown sugar
4. Worcestershire sauce
5. garlic
6. thyme
7. rosemary
8. peppercorns
9. allspice berries
10. and bay leaf together in a large pot; bring to a boil. Set aside to cool completely before brining turkey.
Nutrition: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary. Let the turkey sit in the brine overnight in the refrigerator. Turn the turkey over in the brine halfway through. When ready to cook
11. remove the turkey and pat dry but do not rinse. Wipe oil onto the turkey skin and add freshly ground black pepper.