

Brined Thanksgiving Turkey

Savannah · 29/09/2024



Prep Time

1 day

Difficult

Medium

Servings

1 day 7 hrs

Description

I love brined turkey This is a lovely sweet and savory turkey great for Thanksgiving Cook time and serving size will vary depending on the size of your turkey The brine is made the same way regardless of the size of your turkey Only the cook time and amount of filling will vary You will need a cooler or clean food safe bucket large enough to hold your bird as well as lots of icy water I use a cooler so my directions will be written for a cooler If you use some sort of bucket just use your judgment to match the directions You can customize the brine using fresh herbs seasonings fruits and vegetables you prefer

Ingredients

- - 4 (32 ounce) containers chicken broth - 1 cup apple juice (Optional) - 1 cup light brown sugar - 1 cup kosher salt - 2 tablespoons dried sage - 4 peppercorns - 4 red apples
- halved - 5 cloves garlic
- crushed - 10 pounds ice cubes
- or as needed - 1 (20 pound) turkey whole turkey - thawed
- neck and giblets removed - 3 apples
- cored and quartered - 1 onion
- cut into 8 wedges - 3 cloves garlic - 6 fresh sage leaves - 3 tablespoons olive oil
- or as needed

Instructions

1. Gather all ingredients. ALLRECIPES / QI AI Stir chicken broth
2. apple juice
3. brown sugar
4. salt
5. dried sage
6. and peppercorns together in a large stock pot; add apple halves and crushed garlic cloves. Bring the mixture just to a boil
7. stirring to dissolve sugar and salt. Remove from heat immediately. ALLRECIPES / QI AI Pour enough ice into a large food-safe container to be about half full. Pour chicken broth mixture over the ice; stir to cool liquid completely and evenly. ALLRECIPES / QI AI Gently lower turkey into the liquid with the breast facing down. ALLRECIPES / QI AI Brine turkey 24 to 36 hours
8. adding ice as needed to keep the brine and turkey cold. ALLRECIPES / QI AI Preheat oven to 500 degrees F (260 degrees C). ALLRECIPES / QI AI Remove turkey from the brine and rinse well with cold water. Pat turkey dry with paper towels. ALLRECIPES / QI AI Mix apple quarters
9. onion wedges
10. whole garlic cloves
11. and fresh sage leaves in a bowl; loosely stuff into cavity of turkey. ALLRECIPES / QI AI Move the turkey to a shallow roasting pan. Lightly coat the turkey's skin with olive oil. ALLRECIPES / QI AI Bake the turkey in the preheated oven until the skin on the breast of the turkey is golden brown
12. about 30 minutes. ALLRECIPES / QI AI Reduce heat to 350 degrees F (175 degrees C)
13. cover turkey with aluminum foil
14. and continue roasting the turkey until no longer pink at the bone and the juices run clear
15. about 6 hours. An instant-read thermometer inserted into the thickest part of the thigh should read 180 degrees F (85 degrees C). ALLRECIPES / QI AI Remove the turkey from the oven
16. cover with a doubled sheet of aluminum foil
17. and allow to rest in a warm area 10 to 15 minutes before slicing. ALLRECIPES / QI AI Nutrition: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary. Always brine foods in a food-grade
18. non-reactive container such as a stainless steel or enameled stockpot
19. a brining bag
20. or a food-grade plastic bucket. Never use ordinary trash bags
21. plastic trash cans
22. or metal buckets or containers not meant for food use.