



Brine a Turkey

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Categories: Main Dish - Turkey

Servings: 10

Suggested Wine: Zinfandel

Preparation Time: 3 hours

Start to Finish Time: 7 hours

Description: A really delicious way to make your turkey. It just takes some time.

Ingredients

1 Turkey, 12 - 15 lbs

4 qts Water

1 c Coarse Kosher Salt,
or ¾ cup Table Salt

Aromatics: bay leaf,
peppercorns, cloves,
juniper berries, allspice
berries, orange peels,
lemon peels, etc.

Directions -

- 1) Find a pot and make fridge space: Find a pot or food-safe bucket large enough that you will be able to entirely submerge your turkey. Next, clear some fridge space and make sure your pot will fit.
- 2) Place the turkey in the pot: Unwrap your turkey and remove the giblets, then transfer it to your pot. Add any aromatics you'd like to use.
- 3) Mix the brine solution: Heat 4 quarts of water to a boil. Add the salt and stir until the salt has dissolved. Add the herbs of your choice. (We used fresh sage, fresh thyme and bay leaf.) Cover and let the liquid cool over night.
- 4) The next day, unwrap the turkey and remove the giblets, then transfer the turkey to your pot. Pour the brine solution over the turkey.
- 5) Make sure the turkey is completely submerged: If necessary, prepare additional brine solution at a ratio of ¼ cup per quart of water to completely submerge the turkey. Cover and refrigerate: If the turkey floats, weigh it down with a dinner plate. Cover the pot and place it in the refrigerator or other cold place. Brine for 24 hours.
- 6) Rinse the turkey in cool water and pat dry. Clean your sink thoroughly after doing this step to avoid cross-contamination. Pat the turkey dry with paper towels. Dry for another 24 hours for crispier skin.
- 7) Optional: If you have time, let the turkey air-dry overnight in the fridge. Place it on a roasting rack set inside a roasting pan and cover loosely with plastic bags to avoid cross contamination. This drying step will give your turkey crispier skin.
- 8) Roast as usual, but check your turkey early: You can roast the turkey either immediately after brining or after air-drying. I've found that brined turkeys tend to cook a bit more quickly, so cook as usual, but start checking the turkey's temperature an hour before the end of your estimated cooking time.

