

Juniper Berry, Fennel, and Mustard Seed Brine

Martha Stewart

Brine Recipes and Directions:

Submerging the turkey in seasoned water produces moist, flavorful meat but is not something home cooks with a refrigerator full of holiday foods can easily do. You will need a pot large enough for the bird to be submerged in about 2 gallons of liquid for 24 to 48 hours. The pot (a large stock pot or plastic bucket) will be heavy, so put it on the bottom of the refrigerator.

Ingredients

7 quarts (28 cups) water
1 1/2 cups coarse salt
6 bay leaves
2 tablespoons whole coriander seeds
1 tablespoon dried juniper berries
2 tablespoons whole black peppercorns
1 tablespoon fennel seeds
1 teaspoon black or brown mustard seeds
1 fresh whole turkey (18 to 20 pounds), patted dry, neck and giblets reserved for stock, liver reserved for stuffing
1 bottle dry Riesling
2 medium onions, thinly sliced
6 garlic cloves, crushed
1 bunch fresh thyme

Directions

Step 1

Bring 1 quart water, the salt, bay leaves, and spices to a simmer, stirring until salt has dissolved. Let cool for 5 minutes.

Step 2

Place turkey in 5 gallon bucket or stock pot. Add salt mixture, remaining 6 quarts (24 cups) water, and the other ingredients. Be sure turkey is submerged, weight it with a plate. Refrigerate for 24 hours, flipping turkey once.