

Maple Brined Turkey

Recipe courtesy Dan Smith and Steve McDonagh



Recipe Summary

Difficulty: Medium

Prep Time: 15 minutes

Inactive Prep Time: 1 hour

Cook Time: 5 hours 15 minutes

Yield: 1 (20-pound) turkey; 15 to 20 servings

User Rating: ★★★★★

8 quarts water
2 cups kosher salt
2 cups pure maple syrup
2 bunches fresh thyme
6 bay leaves
4 large garlic cloves, peeled and crushed
3 tablespoons black peppercorns
1 (20-pound) turkey

Place all the ingredients, except the turkey, in a large pot and bring to a boil, stirring until the salt dissolves. Remove from the heat and let cool.

Line a large stockpot with an unscented garbage bag and put the turkey into the pot. Pour the cooled brine over the bird, close and seal the bag, and refrigerate overnight.

Preheat the oven to 350 degrees F. Remove the turkey from the brine, dry well, and discard the brine.

Roast the turkey as you normally would, approximately 15 minutes a pound. Let stand for 30 minutes before carving.

Episode#: DS0313

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