

To Brine or Not To Brine

There are two methods for brining: Wet and Dry

Dry Brining is the easiest method and it's simply sprinkling the turkey with salt and refrigerating the turkey uncovered overnight—gives all the flavor of wet-brining, minus the big, awkward bucket of salt water.

Here's How:

- One 10- to 12-lb. turkey (increase salt with larger turkey)
- 1/4 cup kosher salt

The night before remove the giblets from the turkey, cut off the tail, if attached, and reserve them for making the rich turkey stock. Rinse the turkey thoroughly. Sprinkle the salt all over it, starting on the back side, then the cavity, and finally the breast. Put the turkey on a wire rack set over a rimmed pan or platter and refrigerate uncovered overnight.

Wet Brining:

Our turkey's can be big and hard to find a container big enough. I use a cooler and keep the brine cold with ice.

Kosher Salt

Sugar

Water

If you're not using a kosher turkey, brining it is a great option for extra-flavorful, moist meat. In a large pot, combine 5-1/2 oz. Kosher salt (1 cup Diamond Crystal or 1/2 cup Morton's), 1/4 cup sugar, and 2 quarts cool water. Put the pot over high heat and stir occasionally until the salt and sugar dissolve. Remove from the heat and let cool. Stir in another 2 quarts water and chill in the refrigerator and add turkey, soak overnight.