Maple Brine for Turkey, Poultry & Pork

Prep: 15 minutes | Brine: 36 hours | Makes: Variable, depending on the meat

A sweet maple wet brine Matty has made for 20 years. Use it for turkey, other poultry, or pork for a gently sweet, savory flavor.

Ingredients

For the brine

- 4 quarts water
- 2 cups dark brown sugar
- 1 cup soy sauce
- 1 cup maple syrup
- ¾ cup sea salt
- 8-10 whole garlic cloves, peeled
- 6-8 whole bay leaves
- 3 large sprigs fresh thyme
- 2 teaspoons whole peppercorns

Method

1. Place all the ingredients in a large pot and bring to a boil, stirring until the brown sugar and maple syrup dissolve.

2. Remove the pot from the heat and allow the brine to cool completely before using.

3. For turkey, fully submerge it in the cooled brine and keep it refrigerated for 36 hours. Turn it every 8 hours so it stays completely coated.

Kitchen notes

Keep the turkey refrigerated throughout brining; the brine must be completely cool before the turkey is added.