



Orange Brine for Chicken or Turkey

Preparation Time: 15 minutes

Cook Time: 50 minutes

Start to Finish Time: 1 hour 5 minutes

DIFFICULTY: 1-5 - 2

This is an excellent citrus brine that will make your poultry plump and moist adding hints of the citrus and spices.

4 cups water

1 12-ounce can frozen orange juice concentrate

3/4 cup kosher salt

1/2 cup packed brown sugar

2 sprigs fresh rosemary

2 tablespoons whole black peppercorns

2 each bay leaf

2 cloves garlic, smashed

4 cups ice cubes

Heat water, orange juice concentrate, salt, brown sugar, 2 sprigs rosemary, peppercorns, bay leaves and garlic in a large pot over medium heat to a boil.

Cover pot and remove from heat; let cool for 20 minutes.

Stir in ice until melted.



HOW TO BRINE: Submerge turkey or chicken in brine pot and cover. Refrigerate at least 2 hours or up to overnight.

Serving Ideas: Use for any poultry.

USED FOR THE RECIPE: Chef ETL's Smoked Chicken Wings in Orange Brine

Categories: 13_Sauces/Glazes/Marinades/Rubs, Marinades/Rubs/Injector Sauce

AUTHOR: Cuisine at Home Magazine, December, 2016, Issue 120

Per Serving (excluding unknown items): 993 Calories; 1g Fat (0.6% calories from fat); 4g Protein; 254g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 83544mg Sodium; 236g Total Sugars; 0mcg Vitamin D; 1705mg Calcium; 4mg Iron; 2036mg Potassium; 433mg Phosphorus. Exchanges: .

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