ChefSteps

Choose Your Own Turkey Brining Adventure

Sure, everyone talks about brining and getting a great-tasting turkey, but which brine is right for your bird? Pick the path that gets you to the right solution.

You have elected to cook a turkey. What shall your goal be?

The aesthetic experience of dining on my beautiful, seasonal, centerpiece turkey.

The best cooking results: delicious parts.

Effort: How much do you want to put in?

Choose a cooking method (and your personality).

I'm here to cook, not cut corners.

Talk to me about the easy way out.

"I'm a beautiful show-off, radiating heat." Roasting

"I'm precise, yet unhurried and stress-free." Sous Vide

Excellent, chef. How much time do you have?

One word: Butterball.

Feel no shame! Lean on the work the Butterball corporation has put into their industrial process so you can focus on the rest of the meal.

Ditch any dreams of a whole turkey. You need to cook this thing in pieces. It's the only way!

What's your dream turkey-eating experience?

1 day or more

1 week

So weeded. Need it now!

Skip the brine, just season and make it happen. How many people do you need to feed?

Hot turkey dinner with all the fixin's

Deli-counter turkey sandwich

What do you care about most: crispy skin or super-juicy meat?

Equilibrium brine

You've got the time to pull off the perfect Norman Rockwell turkey. Use an equilibrium brine for an evenly seasoned bird, and use our ***Showstopper Turkey Elixir*** for a beautiful presentation.

Wait... I don't have a lot of fridge space!

Turkey dinner, party of two

Entire extended family. Please help.

We're looking at a dry brine, without the waiting time. What's the vibe you want for your finished turkey?

Dry cure

This is the case to use a dry cure method. It's essentially oversalting to rapidly brine, removing the salt at the right time to avoid overseasoning. Follow the ***DIY Deli-Style Cured Turkey*** to turn your turkey into delicious sandwich meat.

Juicy meat

Crispy skin

Dry brine

Dry brine is best for a whole classic roast turkey with crispy skin, and doesn't require a lot of space. Roast and combine with our ***Showstopper Turkey Elixir.***

No brine

You can have a great turkey without brining, and you will if you break the turkey down into separate parts to cook them quickly. A great way to do this is with our ***Perfect Roast Turkey in Two Hours*** recipe.

How much space do you have to work with?

Check out the two fridges in my three-car garage!

Tiny NYC kitchen or equivalent.

No brine

A brined turkey is wonderful, but if you don't have time to brine, deep-frying and seasoning with a special blend of 12 herbs & spices is also delicious. Check out our ***Crispy and Juicy Chicken Fried Turkey*** recipe.

Perfectly cooked holiday turkey

Smoky, down-home BBQ

Crispy, fried turkey bliss

Gradient brine, immersion

You're looking for a juicy bird and have the means to get it. This classic, space- and time-intensive method of leaving your turkey in a 5% salt solution for 16-24 hours delivers DIY Butterball results.

Gradient brine, injection

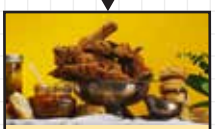
There's an operation you can perform on your turkey to get the super-juicy meat you desire in about a day in your tiny kitchen. You will need a syringe and the dedication it takes to inject brine into your bird in 25 ml doses. Not only will you have a great roast turkey, but also memories to last a lifetime.

Dry brine

If you're cooking sous vide, you can't go wrong with our all-time classic ***Sous Vide Holiday Turkey*** recipe.

Dry brine

Sous vide and then grill out à la Meathead with our ***Epic Grilled Turkey*** recipe.



Dry brine

Get the crispy, fried turkey you want with a dry brine during your sous vide cook with either our ***KFC-Style Turkey*** or ***Turkey Roulade*** recipes.