

# How to Make Your Turkey Juicy

Juicy turkey is the single most important part of your holiday Turkey. See our tips and tricks below to get your turkey ready for its juiciest debut ever.  
Happy Cooking, Chef Jason

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## *Juicy Turkey – Reference Guide*

### TURKEY BRINE

#### Benefits:

- Adds Moisture
- Adds Flavor
- Absorbs Into Turkey
- Absorbs Into Skin
- Can be adjusted to meet flavor needs

**Brine Tips:** Use a lower sodium brine to help deliver a well-rounded flavor. Don't brine over 45 Minutes per pound as this will make turkey salty and tough.

### TURKEY INJECTOR

#### Benefits:

- Adds Moisture
- Adds Flavor
- Creates Self Basting Turkey
- Allows for deeper flavor injection
- Can be adjusted to meet flavor needs

**Injector Tips:** Use some melted butter in the injection to help with more flavor basting as the turkey cook. Be sure to inject in many different spots to ensure a good saturation of flavor.

### TURKEY BUTTER COATED

#### Benefits:

- Adds Moisture
- Adds Flavor
- Creates Self Basting Turkey
- Adds a barrier layer of fat between meat and skin
- Could make flavored butter for this process too

**Butter Tips:** Use softened butter (not melted). Rub under skin before cooking. Baste with butter during cooking. Brush skin with butter after cooking.

### TURKEY BACON BLANKET

#### Benefits:

- Adds Moisture
- Adds Flavor
- Protects Skin
- Creates Amazing Pan drippings
- Enhances gravy flavor

**Bacon Tips:** Use thick cut bacon. Use Hardward smoked bacon or even maple bacon. Save bacon for snacks or chop for salads.

## ***Grills / Grill Gear Used:***

- Chef's Brine, 5280 Culinary Ace SKU – 8560153
- Bayou Brine, 5280 Culinary Ace SKU – 8560195
- Italian Brine, 5280 Culinary Ace SKU - 8560179
- Brine Bags, 5280 Culinary Ace SKU - 8017718
- Grill Mark Injector Ace SKU - 8269557
- Oxo Turkey Baster Ace SKU - 6101893