Basic Brine Recipe

1 Cup Kosher Salt to 1 Gallon liquid.

Or ¾ cup table salt to 1 gallon liquid.

May use sugar by replacing up to ½ of the volume of salt with sugar.

Dissolve kosher salt into cold liquid by stirring. If you must use table salt, liquid will need to be heated to dissolve salt, and then cooled again before using.

Brine may be injected into meat or meat may be soaked in brine.

Brine must be cold before adding meat to prevent the growth of bacteria in meat.

If soaking use, a non aluminum container – stainless steel stock pot or clean 5 gallon bucket or cooler – big enough to completely submerge meat in brine solution.

Meat and Brine must be kept cold while soaking – you will need to find room in the fridge or soak in a cooler or bucket outside and prevent from freezing or getting above 40 degrees.
Kelly’s Favorite Brine

2 Large Cans Swanson’s Chicken Broth (about 10 cups total)

¼ cup soy sauce

½ cup salt

1 cup brown sugar

1 Tbs whole black pepper corns

¼ cup pickling spice

3 bay leaves

1/3 cup onion powder

1/3 cup garlic powder

1 6 oz can frozen orange juice concentrate

Add all ingredients except orange juice concentrate to large stock pot. Place on stove burner on high heat. Heat to almost boiling stirring occasionally. Remove from heat and let sit till cool – this will give spices a chance to steep. When cool – couple hours or overnight – strain liquid into gallon container (discard spice mixture) and add orange juice concentrate stir to combine. Inject or soak poultry either whole or parts.

Notes: This is a great brine for injecting. If soaking a whole turkey brine ingredients will need to be tripled to get enough volume to cover the whole turkey.
Honey Cured Smoked Turkey

I like a cured smoked turkey, probably because Mom always got one from the local locker plant every year between Thanksgiving and Christmas. We always ate it cold sometimes out of the fridge and sometimes just slice it right off the turkey carcass! Let’s face it, I am not a big turkey fan but the cured turkey tastes a little bit like ham and not so much turkey!

One 15 lb or so Turkey. Go ahead and use an “enhanced” turkey.

1 1/4 cups Morton Tender Quick. Available in most grocery store spice isles.

½ cup honey warmed in microwave.

3 ½ cups clean room temperature water.

Add Tender Quick to warmed honey and water in a quart or 2 quart container that you can seal. Shave vigorously until Tender Quick is dissolved and cool to below 40 degrees before injected.

Inject 2 to 3 cups of the Tender Quick solution all over Turkey. About half of the solution will go in the turkey breast, the rest in thighs, legs, wings, and back.

Let rest 12 to 24 hours in refrigerator.

Smoke on low (180 degrees) for 2 hours then bring temp up to 350 degrees and roast until meat thermometer inserted in largest part of breast reads 160 degrees.

Remove and cover with foil and let rest for at least 1 hour.

Serve warm or place in refrigerator for 24 hours and then serve cold.

If you have a fresh – non enhanced turkey only use 1 cup of Tender Quick to 4 cups of liquid.

Adjust amount of Tender Quick to desired taste on the next turkey you cook.
Cowboy Ham

I started doing these several years ago because I had pork butts around all the time. I actually prefer these to a store bought ham – better flavor and much less expensive.

1 – 8 lb fresh non enhanced pork butt.

1 cup Morton Tender Quick available in most grocery stores in the spice isle.

½ cup honey warmed

3 ½ cups clean room temp water.

Add Tender Quick to honey and water in sealable quart container. Shake vigorously until Tender Quick is dissolved. Refrigerate until below 40 degrees. Inject 2 to 3 cups of Tender Quick solution into pork butt making sure to inject around bone.

Place on smoker at 250 to 275 degrees. After 6 to 8 hours wrap in heavy duty aluminum foil and insert meat thermometer into meat away from bone. When internal temperature is at 203 degrees remove from smoker and check to make sure that pork is done by poking with a fork, if fork can be inserted and removed easily then you are good to go. If desired, leave on smoker, open foil and baste 2 or 3 times with Ham Sauce then remove from smoker and close the foil that it was cooked in and let rest for at least 1 hour.

Remove from foil and shred pork – it should almost fall apart. Add more Ham Sauce if desired and serve.

Take juice from foil and pour into sauce pot on the stove and make gravy from there if desired.
Ham Sauce

1 ½ cups maple syrup – Mrs Butterworth or whatever you like.

1 cup apple cider vinegar

1/3 cup yellow mustard – the stuff you use on hot dogs

1 ½ cups brown sugar

1 can frozen apple juice concentrate.

Put all ingredients in a 2 quart sauce pan and bring to a boil. Once boiling, turn heat down to a simmer and simmer for 15 minutes. Cool.
Turkey Porchetta

2 deboned turkey breasts with skin. Either pre cut turkey breast (not turkey breast roast) with skin or buy a whole turkey and debone both breasts from carcass.

8 oz fresh sliced mushrooms

1 large onion chopped

4 to 5 cloves garlic minced

5 to 6 stalks celery chopped

1 ½ sticks butter

1 box corn bread stuffing mix

Kosher salt

Butcher twine

Empty bag of corn bread stuffing mix into food processor and process to the consistency of bread crumbs

Over medium heat melt 1 stick butter in heavy pan. Add 8 oz sliced mushrooms and 1/2 tablespoon salt and cook down for about 10 minutes, add celery and cook for another 10 minutes, add onion and 1/2 tablespoon salt and cook for another 5 minutes, add garlic and cook till fragrant – about 30 seconds and turn off heat. Add ½ stick butter and melt. Add 1 cup corn bread stuffing mix bread crumbs and stir to absorb all butter. Refrigerate well.

When stuffing mix is cold, place in food processor and process until fine grain forms about 15 pulses.

Remove breast from turkey leaving skin attached to breast. Remove tenderloin from turkey breast. With a sharp boning knife cut the large end of the breast horizontally and open up. Breast meat should be about the same thickness all over. Score the turkey breast in a hatch mark pattern but do not cut through.

With stuffing mix at room temperature, apply ½ of stuffing mix to the inside of breast and work into hatch mark pattern cut into breast. Roll breast back together as tight as possible without squeezing stuffing. With seam side down against cutting board, fold in narrow end of breast so breast is same thickness. Pull skin over breast as far as it will go. Don’t worry – you have added stuffing to breast so the skin will not go all the way around. Tie snuggly with butcher twin about every inch.

Preferred cooking method
Start Louisiana Grill with flame broiler open and set to 400 to 450 degrees. When grill is hot, sear all sides of turkey breast over flame broiler until a golden brown. Close flame broiler and reduce heat to 350 to 400 and finish cooking until interior temperature is 155 degrees. Remove and wrap in foil and let rest for 1 hour before slicing on the bias and serving.

On charcoal grill, build charcoal fire on one side of grill. When charcoal is hot sear turkey breast over hot coals until golden brown. Move turkey breast to indirect side of grill and finish cooking as above.

Place 3 to 4 tablespoons of oil in a large heavy skillet on medium high heat. Add turkey breast to hot oil and cook till golden brown on all sides by rolling turkey breast every few minutes. Continue roasting in a 375 degree oven following cooking directions above.

Notes:

Stuffing mix will make two stuffed turkey breasts.

Put rest of turkey carcass in a stock pot and cook down for turkey stock or remove legs, thighs and wings, and smoke until 165 degrees and either debone or use for turkey stock.
Sweet Potato Casserole

4 medium sweet potatoes
1 quart heavy cream
1 lb bacon
1 large onion
3 to 4 cloves garlic – minced
2 cups parmesan cheese.

Cut bacon into small pieces and cook in large skillet over medium heat, when bacon is almost done add onion and cook to transparent, add garlic and cook until just fragrant (about 30 seconds) turn off heat and let sit.

Wash and dry sweet potatoes. Leave skin on sweet potatoes and cut lengthwise in half and then slice into 1/16 to 1/8 in slices.

Spray 9 x 16 casserole dish with pan spray, layer 2 layers of sweet potato slices into pan overlapping slices so to cover bottom completely. Spread about ½ of bacon mixture and 1/3 of parmesan cheese over first layer of sweet potato and pour 1/3 quart of heavy cream over sweet potatoes, bacon and cheese. Lay another 1 to 2 layers of sweet potato slices over top of bacon layer. Add the remaining ½ of bacon mixture, 1/3 of parmesan cheese and 1/3 quart of heavy cream. Place 1 more layer of sweet potato slices until even with top of dish. Spread remaining cheese over top and add last of heavy cream.

Bake in a 375 degree oven until top is starting to brown, about 45 minutes, then cover with foil and continue baking for another 15 minutes or until potatos are tender. Let casserole rest for 15 minutes before serving.