

Turkey Spritz Mixture

Title: Turkey Spritz Mixture Recipe

Category: Thanksgiving / Smoked Recipes

Tags: Turkey, Spritz, Thanksgiving, Smoker, Herbs

Overview

This broth, butter, and herb mixture enhances the flavor and moisture of smoked turkey during cooking. It ensures even browning and adds a savory, aromatic layer of flavor.

Ingredients

- 1 cup chicken or turkey broth
 - 2 tablespoons unsalted butter, melted
 - 1 teaspoon fresh thyme leaves, chopped
 - 1 teaspoon fresh rosemary, chopped
 - 1/2 teaspoon fresh oregano, chopped
 - 1/2 teaspoon fresh sage, chopped
 - 1 tablespoon apple cider (optional, for a slight tang)
 - 1/2 teaspoon garlic powder
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Instructions

- Combine Ingredients:**
In a small saucepan, mix the broth, melted butter, and herbs. Add apple cider if desired for a tangy note.
 - Heat Mixture:**
Warm over low heat to meld flavors without boiling.
 - Strain (Optional):**
Strain the mixture if your spritz bottle might clog from the herbs.
 - Use in Smoker:**
Spritz the turkey every 45 minutes during the smoking process. Focus on areas like the skin and exposed meat.
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Tips

- **Storage:** Keep warm if using a glass spritz bottle or reheat as needed.
 - **Flavor Boost:** Add a pinch of smoked paprika or chili flakes for subtle heat.
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