



## This Bird's a Big Dill: Reynolds® Celebrates 10-Years of Trending Turkey with Dill Pickle Turkey Recipe

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*The annual Reynolds® Trending Turkey celebrates its 10th year with a briny take on Thanksgiving inspired by 2026's pickle craze*

LAKE FOREST, Ill., Oct. 27, 2026 /PRNewswire/ -- Pickle-flavored everything is a pretty big dill in 2026, with pickle-flavored products and snacks taking over grocery stores and social feeds — and now Thanksgiving is joining the fun. Reynolds® is celebrating the 10th year of its Trending Turkey campaign with the Reynolds® Big Dill Turkey, a pickle-inspired Thanksgiving centerpiece that brings one of the year's biggest flavor trends to the holiday table.



The Big Dill Turkey is brined in pickle juice overnight to keep the turkey tender, juicy and deliciously tangy. A homemade dill pickle butter rub, pickle-infused gravy, and fresh dill bring even more pickle flavor to the finished Thanksgiving masterpiece.

Fittingly for Reynolds®, aluminum is the traditional 10th anniversary gift, making this year's Big Dill Turkey an even bigger and brinier celebration. [Reynolds Wrap® Heavy Duty Foil](#) and [Reynolds Kitchens® Turkey Oven Bags](#) help home cooks create flavorful holiday meals with confidence, delivering trusted cooking performance, easier prep, and simpler cleanup so they can spend less time in the kitchen and more time enjoying the holiday (and every bite of the Big Dill Turkey!).

### A Decade of Reynolds® Trending Turkey Thanksgiving Creations

For 10 years, Reynolds® Trending Turkey has turned buzz-worthy food and pop culture trends into unexpected Thanksgiving creations. From the *Cheetos® FLAMIN' HOT® Turkey* that started it all in 2017 to the *Espresso Turkey-tini* and last year's *Dubai Chocolate Turkey*, Reynolds® has made a tradition of bringing the flavors everyone is talking about to the holiday table.

"Trending Turkey has always been about giving home cooks a fresh, original way to have fun with Thanksgiving," said Nancy Gannon, Marketing Director, Reynolds Wrap® & Bakeware. "Ten years later, we're still finding new ways to surprise people, and have a little fun along the way, while staying true to what Reynolds Wrap does best: helping make holiday cooking easier so there's more time to enjoy the moments that matter."

### Making Thanksgiving Prep Easier with Reynolds® Products

Reynolds Wrap® is celebrating a decade of helping home cooks deliver a show-stopping turkey without getting themselves in a pickle.

No matter your holiday plans, Reynolds® products help make Thanksgiving prep easier, leaving more time to celebrate the holiday with family and friends. Reynolds Wrap® Heavy Duty Foil is tough and durable for longer cook times, while Reynolds Kitchens® Turkey Oven Bags lock in natural juices for a tender, flavorful turkey without the need for constant basting.

### Bringing the Big Dill Turkey to Your Thanksgiving Table

Visit [ReynoldsBrands.com](https://ReynoldsBrands.com) and follow [@ReynoldsBrands](#) on your favorite social platforms for more Trending Turkey favorites [from the past decade](#). To bring this year's Big Dill Turkey to your own Thanksgiving table, follow the recipe below:

*Reynolds® is kind of a big dill this Thanksgiving with a pickle-inspired turkey recipe that brings bold, briny flavor to the holiday table.*

**Prep Time:**

50 minutes + 6-18 hours brining

**Servings:**

10-16

**Cook Time:**

2.5 - 4 hours (depending on cooking method)

**YOU'LL NEED...**

- Reynolds Wrap® Heavy Duty Foil OR Reynolds Kitchens® Turkey Oven Bags (depending on cooking method)
- 5-gallon food safe container
- 10-12 wooden skewers (6-inch)

**INGREDIENTS**

- (1) 10–16 lb. Turkey
- 3 tbsp. flour\*
  - *\*If using the oven bag cooking method (Option 2), you'll need an additional 1 tbsp. of flour for the bag.*
- 4 qt. water, plus additional as needed for brining
- 4 cups ice
- 1 cup + ½ tsp. kosher salt, divided
- 2 tbsp. whole peppercorns
- 2 tbsp. whole mustard seeds
- 1 tbsp. whole dill seeds
- 6 bunches fresh dill, plus 2 tbsp. chopped fresh dill, divided
- 2 heads garlic, divided
- 8 cups dill pickle juice (good news: you can buy it separately!)
- 15 tbsp. unsalted butter, divided
- 1 tbsp. dried dillweed
- 2 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. mustard powder
- ½ tsp. black pepper
- ½ tsp. granulated garlic
- 2 cups chicken stock
- 10-12 pickle spears, plus 1 pickle half
- 8-10 pickle chips

**DIRECTIONS**

- **Step 1:** Prepare the brine. Combine 4 qt. water, 1 cup kosher salt, 2 tbsp. whole peppercorns, 2 tbsp. whole mustard seeds, 1 tbsp. whole dill seeds, 2 bunches fresh dill and 1 head garlic (peeled and crushed) in a large stockpot. Bring to a simmer, stirring often until salt is dissolved. Remove from heat; stir in 4 cups of ice, then 8 cups of dill pickle juice. Cover and transfer to the refrigerator until completely cooled, about 1 hour.
- **Step 2:** Remove neck and giblets from turkey and pat dry. Place turkey inside a food safe container. Pour cooled brine over turkey, fully submerging. If any portion of the turkey is not covered, add additional water until fully submerged. **Cover the brining container completely. Refrigerate and brine for 6 to 18 hours.**
- **Step 3:** Preheat oven to 350°F. Make the dill pickle butter rub by mixing 12 tbsp. softened unsalted butter, 1 tbsp. dried dillweed, 2 tsp. garlic powder, 1 tsp. onion powder, ½ tsp. mustard powder, ½ tsp. kosher salt and ½ tsp. black pepper.
- **Step 4:** Remove turkey from brine; discard liquid. Tie legs and insert 1 head of garlic (sliced in half horizontally) and 1 large bunch of fresh dill into the cavity.
- **Step 5:** Rub butter mixture all over turkey, including under the breast skin.
- **Step 6:** Prepare to cook using the Reynolds Wrap® Heavy Duty Foil tent cooking method (Option 1) OR the Reynolds Kitchens® Turkey Oven Bag cooking method (Option 2)
  - **Option 1:**
    - Line a roasting pan that is at least 2 inches deep with Reynolds Wrap® Heavy Duty Foil and place the turkey in the pan.

- Make a foil tent by placing a sheet of Reynolds Wrap® Heavy Duty Foil over the turkey, leaving 1 inch between the top of the turkey and the foil tent for heat circulation. Crimp foil onto long sides of pan.

o **Option 2:**

- Grab a Reynolds Kitchens® Turkey Oven Bag, add 1 tbsp. of flour and shake. Slip the turkey inside the bag, place onto a roaster pan at least 2 inches deep, and secure the bag with the enclosed ties. Cut (6) half inch slits on top of the bag to let steam out and tuck ends of bag in pan.
- Follow instructions from the insert in the Reynolds Kitchens® Turkey Oven Bag carton.

- **Step 7:** Roast turkey until meat thermometer inserted into the thickest part of the thigh reads at least 165°F.
  - o **If using Option 1:** About 3 ½ to 4 hours for a 14 lb. turkey. Remove foil tent after 2 hours of roasting and baste with butter pan drippings every 30 minutes.
  - o **If using Option 2:** About 2 ½ to 2 ¾ hours for a 14 lb. Turkey. No basting is needed.
- **Step 8:** Remove turkey from oven and let stand for 15 minutes. If using the oven bag method, leave the turkey in the bag during this resting period, keeping the bag supported by the roasting pan. After resting, carefully cut open the top of the bag, keeping hands and face away from escaping steam. Remove and discard foil or oven bag, plus garlic and dill from cavity.
- **Step 9:** Prepare the gravy. Melt the remaining 3 tbsp. unsalted butter in a small saucepan. Stir in 3 tbsp. all-purpose flour and ½ tsp. granulated garlic. Cook over medium-low heat until the butter starts bubbling. Slowly whisk in 2 cups of chicken stock. Bring to a soft boil and cook until the gravy thickens, about 5 minutes. Remove from heat and stir in 2 tbsp. chopped fresh dill. Cover and set aside.
- **Step 10:** Transfer turkey to a serving dish. Dress the base and inside of the cavity with the remaining 3 large bunches fresh dill. Insert skewers into pickle spears. Place 1 pickle half at the base of the turkey, then arrange the pickle spears to create "tail feathers." Drizzle gravy over the turkey and add 8-10 pickle chips across the top of the turkey.

**About Reynolds Consumer Products**

Reynolds Consumer Products (REYN: Nasdaq) is a leading provider of household products that simplify daily life so you can enjoy what matters most. Our Reynolds® and Hefty® brand products help make mealtime easier with preparation, cooking, cleanup, and storage solutions. For more information, visit [ReynoldsConsumerProducts.com](http://ReynoldsConsumerProducts.com) and [ReynoldsBrands.com](http://ReynoldsBrands.com).

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