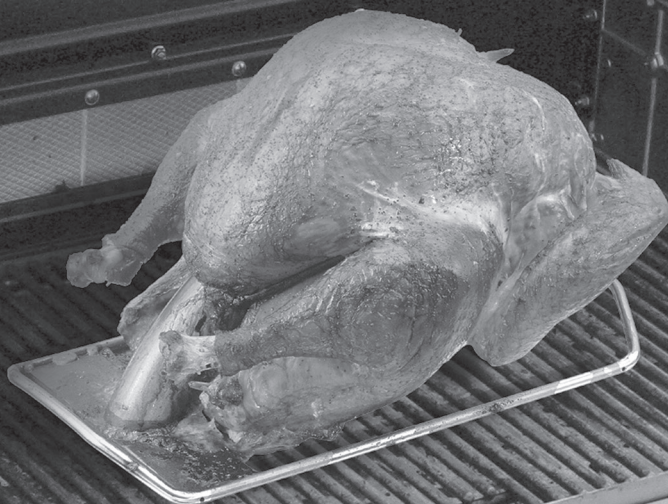


Turkey Cannon

RECIPES AND COOKING GUIDE
FOR USE ON STANDARD OUTDOOR GRILLS OR IN
CONVENTIONAL HOME OVENS.



CAMP CHEF
Quality Cookware at *Home*

IMPORTANT - FOR INDOOR AND OUTDOOR USE

- Inspect unit before use. Thoroughly wash Turkey Cannon before initial use to remove impurities from the manufacturing process.
- The Turkey Cannon roasting accessory is for use on any standard outdoor barbecue grill or indoor conventional oven. When using the Turkey Cannon in a conventional oven, always use a walled baking sheet or formed aluminum foil roasting pan to catch drippings and prevent flare ups. Some smoking may occur.
- Follow the manufacturer's instructions for proper use of your outdoor barbecue grill or smoker. Follow instructions and warnings to avoid injury or fires.
- Do not discard these safety instructions.

WARNING - HOT

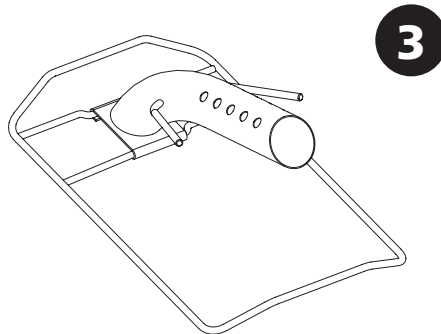
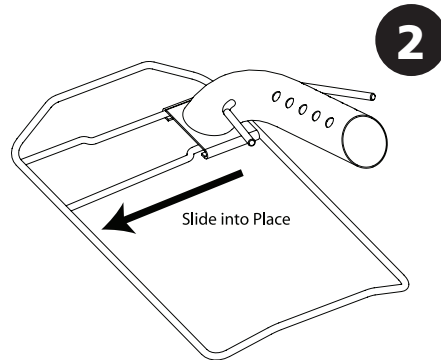
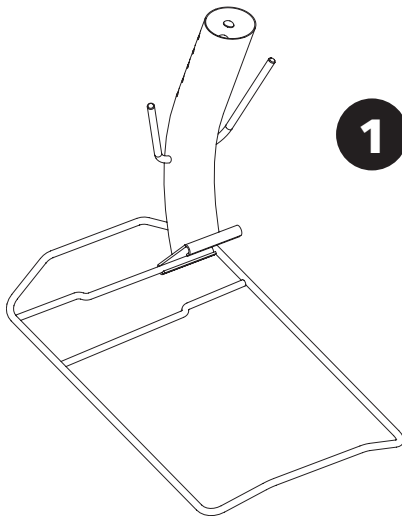
Follow these and other warnings to prevent personal injury or injury to others.

- Keep children and pets away from unit. Never leave unattended.
- Thoroughly cook food and check with meat thermometer. Meat temperature should read 170°F in the breast when poultry is finished.
- Only cook with appropriate gear: leather gloves, apron and close-toed shoes.
- Cook only on a level surface to avoid tipping and spilling.
- Do not drink hot liquid after cooking.
- Trim away excess fat and skin from turkeys to reduce drippings and prevent flare-ups.
- The accessory will be extremely hot while in use. Do not attempt to clean or move the unit until it is completely cool.
- Do not operate cooking equipment while intoxicated. Remember to drink responsibly.

ASSEMBLY

EASY ASSEMBLY

1. Hook cylinder onto rear bar.
2. Drop cylinder down.
3. Slide to lock into place.
4. Separate for easy cleaning and compact storage.



GETTING STARTED

The TURKEY CANNON is for use on standard outdoor barbecue grills with a deep lid. May also be used in a conventional oven on a high walled baking sheet or roasting pan.

PREPARE TURKEY CANNON:

1. As with all cooking utensils the Turkey Cannon should be washed thoroughly before use. Using hot soapy water and a clean dish rag, completely wash the outside of the Cannon to remove any residue left over from the manufacturing process. Use a long bottle brush to clean the inside of the Turkey Cannon. Rinse and completely dry.

CHOOSING A TURKEY:

Fresh Turkey

- Allow 1 pound of turkey per person.
- Buy your turkey 1 to 2 days before you plan to cook the poultry.
- Place the turkey on a pan to catch any juices and store in a refrigerator until you're ready to cook.

Frozen Turkey

- Allow 1 pound of turkey per person.
- Keep frozen until you're ready to thaw.
- Turkeys can be kept frozen in the freezer indefinitely; however, cook within 1 year for best quality.

THAWING TURKEY:

Keep the turkey in its original wrapper and place it on a tray or pan to collect any juices that might leak out. Thaw in a refrigerator set to 40°F or below. Allow approximately 24 hours for every 4 to 5 pounds of turkey.



- Brine according to the brine method directions



- Pour chilled brine into included brine bag



- Remove from brine, rinse, and pat dry



- Season with included finishing seasoning



- Pour liquid into The Turkey Cannon



- Place the turkey over the Turkey Cannon

HOW TO COOK

PREPARE POULTRY:

1. Trim skin and fat away from the neck, tail and tail cavity. Remove any ice and fat from inside of the bird. Excess fat can produce too much oil and can cause flare-up in your grill or oven.
2. Remove giblets from inside the bird and open a hole under the neck into the cavity.
3. Rinse your bird in clean cold water and pat dry with a paper towel. Season if desired with injection marinade and/or dry rub on skin.*
4. Place bird on the Turkey Cannon with the cylinder inserted into the cavity of the bird. Insert a wedge of onion or lemon into the neck cavity of the bird to retain moisture inside the bird.

*BRINE METHOD

Bring one qt. of water to a boil, add brine and stir until completely dissolved. Remove from heat. In separate container mix brine solution with 5 qts. ice water. (*Tip:* Add ice cubes to cool down. Under 40 degrees). Pour into brine bag with turkey. Seal the bag remove the air, and refrigerate 12-24 hours. Remove turkey from brine, rinse and pat dry. Combine finishing season mix with 4 tbsp of softened butter. Rub mixture on turkey and underneath skin.

POUR LIQUID INTO TURKEY CANNON:

Take your favorite beverage, open the lid and pour 1 to 1 1/2 cups of the liquid into the Turkey Cannon. The liquid can also be injected into the birds for added flavor. Add one tablespoon of dry seasoning to canned liquid for added flavor. Discard liquid from Turkey Cannon after use.

COOKING ON AN OUTDOOR GRILL:

A 14 pound turkey will cook in approximately 2-3 hours on the grill. Outdoor elements such as wind, rain, etc can effect cooking times. Follow manufacturer's instructions for lighting your grill. Set temperature controls on medium. Check the internal temperature of the turkey after 1 hour and every 15 minutes thereafter until the turkey is done. Allow turkey to rest for 10 minutes before carving and serving.

COOKING IN A CONVENTIONAL OVEN:

When using the Turkey Cannon in a conventional oven, remove all racks except bottom rack. Place the bottom rack on the lowest level. Place the Turkey Cannon on a walled baking sheet or roasting pan to catch drippings and keep your oven clean. Roast the turkey at 325-350°F until done. Check turkey temperature after 1 hour and every 15 minutes thereafter with a calibrated meat thermometer until done. Allow turkey to rest for 10 minutes before carving.

HOW TO COOK

CHECK TEMPERATURE:

The Turkey Cannon's unique design pushes heat into the center of the bird drastically speeding up the cooking process. Check the temperature after 1 hour and every 15 minute thereafter to ensure that the poultry doesn't over cook.

- To check the temperature, insert a calibrated meat thermometer into the thigh. Do not touch bone or fat to ensure an accurate reading. Temperature should read at least 165°F in thigh and 170°F in the breast.

COOKING TIPS

1. Use a walled baking sheet or formed aluminum foil roasting pan to prevent flare ups and to catch drippings.
2. For a stronger flavor, inject and rub the bird at least four hours before use. Place covered in the refrigerator and let stand until use. This will allow the marinade or seasoning to saturate the meat and spread the flavor throughout the whole bird. Keep the turkey cool, 40°F or below is recommended.
3. To add additional flavor, add one tablespoon of seasoning and/or 1/4 of a cup of lemon juice to the liquid.
4. Seal in Juices Method - Cook the bird in a conventional oven at 425°F for 30 minutes. Reduce heat to 350°F and cook until done.
5. Perfect Skin Method - Roast bird at 350°F. Baste with butter or olive oil every 15 minutes. Raise the cooking temperature to 400°F in the last 15 to 20 minutes of cooking. This will give the turkey a crisper, browner skin.
6. 18 lb or larger turkeys may need to cook with the breasts down. Place a onion or an apple under the breasts to support it.

SMOKING (OUTDOOR GRILLS ONLY):

1. Soak 1 cup of wood chips in water for 30 minutes. Wrap wood chips in a single layer of aluminum foil. Cut 10-12 small vent holes in the top of foil wrapper to allow smoke to escape. Place wrapper near poultry on grill. Follow cooking instructions for roasting.



COOKING TIPS

CHICKEN TIPS:

- Adapt any recipe for use with chickens or other poultry (i.e. goose, pheasants, etc.)
- Check meat temperature after 30 minutes and every 15 minutes hereafter until chicken is done.
- Remove turkey from the Turkey Cannon and let rest for at least 15 minutes before carving.

CLEANING:

1. Always remember to wash hands, utensils, cutting boards and anything that has come in contact with the raw meat. Use hot soapy water when cleaning.
2. Allow unit to cool completely before cleaning. Empty the Turkey Cannon into the sink. The Turkey Cannon will contain a mix of the original liquid and grease from bird. Do not use liquid in cylinder for cooking.
3. To clean base unit:
 - a.) Scrape off burnt food, use a bottle brush to clean inside the Turkey Cannon tube. Wash with hot soapy water. Rinse and dry thoroughly.
 - b.) Place completely cooled unit in the dishwasher. Lay the Turkey Cannon on its side so that liquid will drain out of the Turkey Cannon.

LIMITED WARRANTY

Manufacturer warrants this accessory to be free from defects in materials and workmanship for 90 days from the day of purchase. Within this period, manufacturer will replace or repair defective parts deemed unusable from its original intent by making available the parts thereof FOB Hyde Park, UT 84318.

Product finish is not warranted. Misuse, abuse, overheating and alteration are not covered in this warranty. Manufacturer will not be held liable for any losses due to neglectful operation. No other warranties are implied.

Prior written approval and a return authorization number must be obtained. Returned items will be accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipments will not be accepted.

*Applies to contiguous U.S. states only.

CREOLE TURKEY

You will need:

- One large roasting turkey, thawed and trimmed
- Creole Butter injection marinade
- Creole dry rub seasoning
- One can of lemon-lime soda



Also Great with Chickens

Set the Turkey Cannon on the cooking surface of the barbecue. Pop the top on the soda and pour the liquid into the Turkey Cannon. Sprinkle Creole seasoning thoroughly over the outside of the turkey and gently rub into bird. Using an injection needle, inject 1/2 cup of marinade into the turkey. Place the turkey onto the cylinder and place the Turkey Cannon onto the grill. Set the controls to medium.

Follow the Cooking Instructions at the beginning of this booklet. Cooking times will vary depending on size of turkeys, weather conditions, outdoor temperature, temperature of the turkey going into the grill and elevations. Use a calibrated meat thermometer to check the doneness of the turkey. Check the temperature of the meat after 1 hour and every 15 minutes thereafter until meat thermometer reads 170°F in the breast. Allow turkey to rest for 10 minutes before carving and serving.

Serve with rice and red beans.

SOUTHWESTERN TURKEY

You will need:

- Two fresh garlic cloves
- One large roasting turkey, thawed and trimmed
- One can of lemonade punch
- Lemon Pepper seasoning



Also Great with Chickens

Peel and slice garlic cloves into slivers. Place two thirds of the garlic slivers evenly under the skin of the turkey breast. Put the other third into the Turkey Cannon.

Sprinkle Lemon Pepper on the outside of the turkey and toss half a teaspoon into the cavity for good measure.

Set the turkey over the Turkey Cannon with the breasts upwards and roast on the grill until breast meat is 170°F. The controls of the grill should be set to medium. Check turkey temperature after 1 hour with a calibrated meat thermometer and every 15 minutes thereafter until turkey is done. Allow turkey to rest for 10 minutes before carving and serving. Serve with brown rice and peas.



BEER CAN TURKEY

You will need:

- One large roasting turkey, thawed and trimmed
- One 12 oz can of beer*
- All-purpose dry rub seasoning
or
- Paprika based seasoning, preferably without sugar
(Sugar tends to encourage burning on the bottom of the grill)



Also Great with Chickens

Open the beverage can and pour liquid into the Turkey Cannon. Sprinkle seasoning thoroughly over the outside of the turkey and gently rub into bird. Place the Turkey Cannon onto the grill and set the controls to medium.

Follow the Cooking Instructions at the beginning of this booklet. Cooking times will vary depending on size of turkey, weather conditions, outdoor temperature, temperature of the turkey going into the grill and elevations. Use a calibrated meat thermometer to check the doneness of the turkey. Check the temperature of the meat after 1 hour and every 15 minutes thereafter until meat thermometer reads 170°F in the breast. Allow turkey to rest for 10 minutes before carving and serving.

It is not recommended to use the liquid in the Turkey Cannon after cooking. Discard liquid from cylinder after use.

*Any beverage can be used in this recipe.

Remember: Drink responsibly. Do not operate cooking equipment while intoxicated.

For more recipes, cooking tip and ideas visit us on-line at:
www.CampChef.com

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