



Turkey Cooking Instructions Model #3

1. Place Turkey on the rack, breast side down or skin side down if cooking whole.
2. Place tray with Turkey inside the box.
3. Cover box with the ash pan.
4. Add **5 lbs.** of charcoal and light up.
5. Once lit (20 – 25 minutes) spread the charcoal evenly over the tray.
6. Cooking time starts right now _____ (write down time).
7. After 1 hour (1st hour) open the box flip the meat over, connect the wired thermometer probe in to the thigh of the turkey, close the box and add **4 lbs.** of charcoal.
8. Continue to add **4 lbs.** of charcoal every hour until you reach 160 (Medium), or 170 (Well done) on the meat thermometer.

IMPORTANT: Do not open the box until you reach the desired temperature.

Updated 03-04-08