Masterbuilt Oil-Free Turkey Fryer

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| 02/16/2019 | Menudo  <https://www.youtube.com/watch?v=m5k8b2q1fxc>  <https://www.fiestaspices.com/recipes/authentic-menudo/>  **INGREDIENTS**  2 1/2 to 3 lbs Honey Comb Beef Tripe  30 oz can white hominy (rinsed and drained)  6 guajillo chiles  2 Chile Arbol  7 cloves garlic  1 medium onion salt to taste (I used 1 1/2 to 2 tbsp Kosher salt)  1 tbsp dried Mexican oregano  2 tsp ground cumin  5 quarts water  Directions   1. Cut up Menudo into small pieces 2. Clean it good, cutting off fat. 3. Put Tripe into pot, add garlic, salt, bay leaf, onion 4. Boil 1 hour. Don’t start timer until water starts to boil. 5. Pour in Sauce 6. Cook until trip is tender (could be 3 more hours or 8 more hours depending on heat). 7. Add Hominy 8. Cook another 45 minutes.   Sauce Directions.   1. Cut chiles in half cleaning seeds 2. Put chiles into pot, add garlic, onion. 3. Bring pot to boil then turn off and let steam for 30 minutes. 4. Pour into mixer. Add oregano to mixture and mix. 5. Add cup of menudo water and mix well. 6. You can sift or pour straight into menudo.   Made it on 03/09/2019 – Put too much water. |

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| 10/21/2018 | Cook Turkey – 16 minutes per lb.  Gravy – Butterball Turkey had Giblets and a Gravy Packet.  The Gravy Packet already had flour. I followed instructions on packet.  I cooked Neck and Giblets separately. Cut them into fine pieces.  Cooked an Egg Separately.  I then mixed Gravy , Giblets, and Egg Together.  Buttered injected chicken  <http://blog.cavetools.com/the-best-butter-injected-chicken/>  Injection Mix: butter, apple juice, brown sugar, garlic  Preparations: Put everything in Bowls, Tricia didn’t like it when I touched everything after I touched turkey. After Brining turkey, put in sink and take out Liver and Gizzards, put turkey on cutting board and pat dry. Rub butter or Olive Oil on Turkey, and use Dry Rub(usually Orange Pepper). Inject Turkey with Injection Mix.  You know its done if the Turkey reaches a Temperature of 165 degrees and the bone on the leg starts showing.  Use Orange Pepper as the Rub.  2020/11/4 – 17lb Turkey. 17 x 16 = 272 minutes or 4.5 hours or 4 hours 32 minutes. Next time try to look up Gravy Recipe that I can make using Turkey Drippings from Smoker.  11/27/2019 - Cooked 14.77 lbs Turkey x 16 minutes = 236 minutes or almost 4 hours. I cooked Ham afterwards for 1 hour, I used the small pot/strainer with holes to put the ham in since the other stainer pot was dirty from turkey.  10/22/2018 – Cooked 13.58 lbs Turkey –  13.58 x 10min = 135.8 minutes or 2 hours 15 minutes |

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| 11/20/2018 | Brine a Turkey  <https://www.youtube.com/watch?v=uE89AQXinkQ>  Brine for 8 to 10 hours. (Going to put in a 10 pm and take out early morning. 11/20/2018)  Ingredients:  Water – 1 gallon  Salt – ¾ cup  Brown Sugar  Black Pepper  Rosemary, Thyme, or Teragon  Turkey |

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| 11/13/2018 | Cooking Chicken  <https://www.youtube.com/watch?v=FVzXP8rD1go>   1. Brine (optional) 2. Apply Oil or butter 3. Apply Rub.   Get weight of chicken before getting out of package!!!!!  Cook Chicken 17 minutes per pound.  When a patty is cooked at that temperature throughout, it **can** be **safe** and juicy, regardless of color,” Schlunegger says. The FDA says meat and **poultry** should be cooked to the following temps: Ground meat and meat mixtures: **160 degrees** for beef, pork, veal and lamb, and 165 **degrees** for turkey and **chicken**.  <https://cafedelites.com/garlic-herb-butter-roast-chicken/>  Garlic + Butter  Olive Oil  Lemon Juice  White Wine (optional)  Rosemary  Parsley  06/07/2019 – 7.26 lb x 17 = 123.42 minutes or 2 hours 5 minutes  05/23/2019 – Applied Olive Oil. Spiced it with Garlic and Butter. Seasoned with Orange Pepper.  04/21/2019 – Cooked a 5.73 lb chicken  5.73 x 12 = 68.76 minutes or 1 hours 9 minutes. |

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| 11/13/2018 | All Details about Fryer  <https://www.youtube.com/watch?v=qkJvEvtMg_w> |
|  | Not much on this video  <https://www.youtube.com/watch?v=BXVgRZ8CnlU> |
|  | <https://www.youtube.com/watch?v=95NQV4xxZIU> |
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