Masterbuilt Oil-Free Turkey Fryer

Cook Turkey – 10 minutes per lb. (14 lbs equals 140 minutes or 2 hrs 20 minutes)

|  |  |
| --- | --- |
| 10/21/2018 | 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. |
| 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 |
| 11/13/2018 | Cooking Chicken  <https://www.youtube.com/watch?v=FVzXP8rD1go> |
| 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> |
|  |  |
|  |  |
|  |  |