Masterbuilt Oil-Free Turkey Fryer

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| 02/16/2019 | Menudo  <https://www.youtube.com/watch?v=m5k8b2q1fxc>  **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. |
| 10/21/2018 | Cook Turkey – 10 minutes per lb. (14 lbs equals 140 minutes or 2 hrs 20 minutes)  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/>  butter, apple juice, brown sugar, garlic  10/22/2018 – Cooked 13.58 lbs Turkey –    13.58 x 10min = 135.8 minutes or 2 hours 15 minutes |
| 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> |
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