



The Perfect Turkey on the Big Green Egg



Dizzy Gourmet

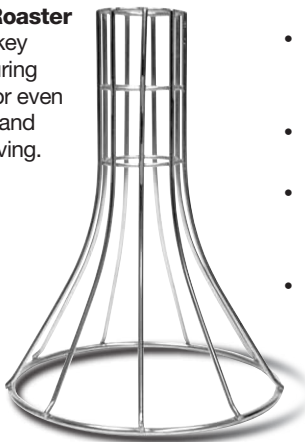
Whirly Bird Seasoning

is a festive blend of herbs, spices, citrus, garlic and pure maple sugar that adds intrigue to poultry, fish, meats and veggies alike!

Roast the juiciest, most flavorful poultry you've ever tasted!

The Vertical Turkey Roaster and the Sittin' Turkey™ Vertical Poultry Roaster

hold a turkey upright during cooking for even browning and easier carving.



Pecan Smoking Chips –

Add a subtle, nutty aroma to your turkey – or anything cooked on an EGG – by using our premium cut Pecan Smoking Chips as natural seasonings. Try all of our Wood Smoking Chip flavors ... each variety of wood infuses food with its unique flavor and aroma.

Ingredients

- 1 turkey (12 to 15 pounds), cleaned thoroughly and patted dry
- ½ cup extra-virgin olive oil
- 3 tbsp Dizzy Gourmet Whirly Bird Seasoning
- 1 whole onion, cut in half
- 1 stalk celery
- 2 cups chicken broth, wine or water

A Mixture of aromatics, such as sage sprigs, onion wedges, and halved garlic heads, for filling the cavity

Method

- Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C. Pecan Smoking Chips can be added to the charcoal for a mild smoke flavor and to add a burnished golden-brown appearance to the turkey.
- Combine the oil and Whirly Bird Seasoning in a small bowl. Rub or brush mixture all over the turkey. Stuff the turkey cavity with the mixture of aromatics.
- If you are using a Vertical Turkey Roaster, load the seasoned bird onto the roaster, and place into a drip pan.
- If you are using a roasting pan you can lay the bird horizontally on a V-Rack to slightly elevate the turkey off the bottom of the roasting pan.
- Add the onion and the celery to the drip pan, then fill the drip pan with the chicken broth, wine or water.
- Cook the turkey for 15 to 20 minutes per pound until a thermometer inserted into the thickest part of the thighs is above 165°F/74°C.
- Remove from heat, and let rest 20 minutes before carving. Reserve the pan drippings to make gravy.





Candied Sweet Potatoes

These sweet potatoes are baked in the EGG, then peeled, sliced and layered in a baking dish. Enhanced with orange juice, brown sugar and corn syrup, they're topped with thin orange slices, then returned to the EGG and baked until wonderfully caramelized. They are sure to get rave reviews!



Ingredients

- 2 pounds sweet potatoes
- 1½ cups plus 2 tablespoons firmly packed light brown sugar
- ¼ cup freshly squeezed orange juice
- 1 cup plus 2 tablespoons light corn syrup
- 6 tablespoons unsalted butter, cut into cubes
- 1 tablespoon Dizzy Gourmet Whirly Bird Seasoning
- 1 navel orange, peeled and thinly sliced

Set the EGG for indirect cooking at 400°F/204°C.

Place the sweet potatoes on the cooking grid and close the lid of the EGG. Cook for 7 to 8 minutes. Turn the potatoes, close the lid of the EGG, and continue cooking for 7 to 8 minutes, until easily pierced with a fork. Remove the potatoes from the EGG and let cool completely.

Peel the sweet potatoes and cut them into ¼-inch-thick rounds. Lay the potatoes in the baking dish. Sprinkle 1½ cups of the brown sugar evenly over the sweet potatoes. Drizzle with the orange juice and 1 cup of the corn syrup and dot with the butter. Sprinkle with Whirly Bird and place the orange slices on the sweet potatoes. Drizzle the remaining 2 tablespoons corn syrup on the orange slices, and sprinkle with the remaining 2 tablespoons brown sugar. Place the baking dish on the grid; close the lid of the EGG and bake for 1 hour, or until the sweet potatoes are tender. Serve immediately. Serves 6

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