

Latin Touch Turkey Worksheet

Date:

Total Lbs. of Charcoal:

Number of Turkeys:

Ambient (outdoor) temp:



Brine your turkey(s) according to our "Best Brined Turkey" recipe (See below.)

Position the roasting box in a safe, well ventilated area (*but out of direct drafts*). If roasting on the lawn, be sure to water the grass well before cooking, just in case.

Place 3-4 (depending on size) disposable drip pans in the bottom of the box, and place the [over-sized grill](#) on top of these. Add a couple of cups of boiling water, apple juice, or white wine to each pan.

Place each brined turkey in a disposable roasting pan, breast down, tent each loosely with foil, and place pans in the box. Insert the probe from a [wired thermometer](#) into one of the middle turkeys, in the thickest part of the thigh, and run wire under the rail of the top frame.



Cover box with the ash pan and charcoal grid. Add 14 lbs. of charcoal for a 70# box or 16lbs of charcoal a 100# box, in two equal piles and light. Once lit (20-25 minutes) spread the charcoal evenly over the charcoal grid.

Cooking time starts right now.

Start Time: _____

IMPORTANT: DO NOT PEEK! Only lift the charcoal lid as instructed below.

Roast turkeys 2 hours, adding 7lbs of coals every 30 minutes. Dump ashes after the first hour. (FYI... one full [Weber Charcoal Chimney](#) is exactly 5.5lbs of coals.)



At two hours: Flip turkeys (*breast up*) and tent again with foil. Cook 60 minutes, adding 7lbs of coals every 30 minutes. Dump ashes after an hour.



To dump ashes: Lift the charcoal grid shake it well to remove the ashes, now place it on top of two metal sawhorses. Do not place on the grass or asphalt! DO NOT Remove the ash pan from the box ~ Use a large metal scoop to pick up and dispose of the ashes.



Remove foil from the turkeys. Add the last 7lbs of coals, and brown the tops of the turkeys for another hour, watching carefully. You may brush them with melted garlic butter to help the browning, if you like.



Total cooking time: 4 hours

Remove turkeys from La Caja China, re-tent loosely, and allow to rest 1 hour before slicing.

Total Cook Time: _____

Best Brined Turkey Recipe

I gotta say, if given a choice I will never, NEVER serve another turkey (*or chicken*) that has not been brined. The improvement in moistness, flavor, and general “cook-ability” makes it a no-brainer.

The aromatics make a huge difference as well. My wife had made it clear that the testing is over, THIS is our Thanksgiving turkey recipe from now on, and no modifications are allowed, lol.

* Per each (14 to 16 pound) frozen young turkey:

For the brine:

- * 1 cup kosher salt
- * 1 cup of honey
- * 1 quart turkey stock
- * 1 quart boiling water
- * 2 tablespoon black pepper
- * 1 1/2 teaspoons chopped candied ginger
- * 1 gallon heavily iced water

For the aromatics:

- * 1 red apple, sliced
- * 2 med pears, sliced
- * 1 onion, sliced
- * 1 cinnamon stick
- * 1 cup water
- * 4 sprigs rosemary
- * 6 leaves sage
- * Canola oil

2 to 3 days before roasting:

- Begin thawing the turkey in the refrigerator or in a cooler kept at 38 degrees F.
- Combine the stock, water, salt, honey, peppercorns, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil.
- Remove the brine from the heat, cool to room temperature, and refrigerate.

Early on the day or the night before you'd like to eat:

- Combine the brine, water and ice in the 5-gallon bucket. Place the thawed turkey (with innards removed) breast side down in brine.
- If necessary, weigh down the bird to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the bird once half way through brining.
- Preheat the oven to 500 degrees F. Remove the bird from brine and rinse inside and out with cold water. Discard the brine.
- Place the bird on roasting rack, breast up, inside a half sheet pan and pat dry with paper towels.
- Combine the apple, pears, onion, cinnamon stick, and 1 cup of water in a microwave safe dish and microwave on high for 5 minutes. Add steeped aromatics to the turkey's cavity along with the rosemary and sage. Tuck the wings underneath the bird and coat the skin liberally with canola oil.



NOTES:

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