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No Oil Deep Fried Turkey Recipe This is a game changer when it comes to cooking deep fried turkeys. Is it even possible to cook a whole turkey with a deep-fried texture without oil? The answer is absolutely yes! Char Broil Big Easy propane oil-less deep fryer is powered by a propane tank and is an infrared fryer. The hot circulating air inside the chamber cooks the turkey super juicy and delicious for your next big dinner or Thanksgiving dinner. We tested this oil several times on 14-pound turkeys, and every time it came out amazing. This oil-sized capacity less deep fryer hooks up to a propane tank outside and helps cleanse your oven during big holidays and dinners. The more intense heat is at the feet and is shhorned by the time it gets to the breast, which helps the breast meat not to be overflowing and to become dry until the flesh of the leg is perfect and juicy. What is an Oil-Less Deep-Fried Turkey Fryer with a Big Easy Fryer? A lot of oil is less turkey fry. One way to cook whole oil is less turkey using air fryers with convection technology, which uses the circulation of hot air from halogen infrared light. Here's our full writing for Big Boss air fryer and other similar air fryers. Today's record speaks of another method of less oil using a Big Easy Char Broil oil-less deep fryer. It tastes as if it's deep fried with a blood-deep turkey on the outside and super juicy on the inside. These oil-less air fryers are great when you don't have enough room for an oven for your turkey. Electric or Propane Deep Fryers We love how delicious and easy the Big Easy is to get on a propane tank and cook a turkey outdoors without the smells that fill the house. Masterbuilt also makes an electric version that is very similar to char-broil propane oil less deep fryer. Looks great, but we haven't had a chance to buy & test. Video: Easy Deep Fried Whole Turkey NO OIL How to cook oil-less deep-fried whole Turkey Step by step simple photos that guide you through the oil-less fried turkey cooking process. For full details of the recipe, print the recipe in a box of recipes as you scroll down this writing up. Pros & Cons of Char-Broil Big Easy Oil Less Deep Fryer & test. Other brands of similar style: PROS: Energy Efficient and uses less power than a traditional full oven. Free up the oven space if you need to cook lots of other food ovens or if you don't have much room for the oven. It cooks faster than a traditional oven and the skin is super criss-cooked. Our tests on a 14 pound completely-weasty turkey lasted about 2.3 hours-3 hours of no sou anything with almost no oil and most would need is a light oil spray that helps store food better. So this is a healthier way of cooking fragile foods. Just clean it up. The glass bowl is very easy to clean. Dripping the pan. All the turkey pans fall into the pan for you to make a delicious homemade sauce. Feed more people. A large oil less deep fryer size allows you to cook larger portions of food for more people. It's great to cook meals for 4 people or more. It's a criss-th- skin. Whoa, the skin is great. Once it is made, it is large and bulky. But it's easy to store in a box in your garage. It's just external use. It's powered by a propane tank, so you have to use it outside, and the weather is a factor. No turkey stuffing. The production suggests cooking the stuffing separately, not inside the turkey. Here's another method of oil less using Big Boss air fryer and other similar air fryers. Print Recipe Make sure your turkey is completely deced on the inside. If not, she won't cook properly. The cooking time will vary depending on the size of the turkey. A whole, thammed turkey usually cooks at a rate of 10 min./lb in Char-Broil Oil Less Deep Fryer. 14 lb. (6.35 kg) raw Whole Turkey6 Tablespoons (90 g) of butter , cut into slices4 cloves (4 cloves) garlic , sliced thin1 Tbsp (1 1/5 ml) korsh salt , or to the taste of black pepper , to taste Remove and move the neck bone from purece uotline (many times when the paging moves in the skin of the neck). Dry the turkey. Between the skin and the turkey breasts, wesuish slices of butter and garlic. Season the turkey with salt and pepper. Water the basket to prevent any sticky. Place the turkey legs in the basket. Insert the meat thermometer into the breast so that the tip does not touch the bone and the ball is easily read when the basket is in the cooker. Place the basket in an oil-less deep fryer. Turn on the cooker on medium-high cooking and cook for about 10 minutes per pound (14lbs.= about 140 minutes or 2 hours 20 minutes). For the last 20 minutes, start checking the turkey and keep an eye on the temperature to determine when the turkey is made. Our higher internal temperature is 170°F. Remove the basket from the cooker and leave to rest for about 15-20 minutes. Remove the turkey from the basket, cut and serve. Calories: 639kcal | Carbohydrates: 1g | Protein: 90g | Fat: 29g | Saturated fat: 10g | Cholesterol: 315mg | Sodium: 1098mg | Potassium: 938mg | Fibres: 1g | Sugar: 1g | Vitamin A: 175IU | Vitamin C: 1mg | Calcium: 3mg | Iron: 1mg Check out all our –&gt; Air Fried Turkey Recipes Enjoy our Healthy Air Fryer Thanksgiving Recipes –&gt; Air Fryer Thanksgiving Recipes BUY OUR AIR FRYER EBOOKBOOKS HERE FOR SIMPLE MEALS AND LOW CARBON RECIPES! Cook recipes, eat delicious recipes and live a life-changing way to cook. CLICK HERE FOR ALL OUR-&gt; AMAZING AIR FRYER RECIPES Here are some more great air fryer recipes here. How to make deep-fried turkey without oil! Every year, for the last 16 years, we've fried thanksgiving turkey. It was an accident near 2 years ago to find that there must be a better way than dangerously heating 6 liters of cooking oil on my front. In the recipe you will learn: Unacceptably juicy, never-boiled turkey with crisps-fried skin Why we use Char-Broil Big Easy Oil-Less Turkey Fryer (by the way, this is not a sponsored post) PROs and cons Char-Broil Big Easy Oil-Less Turkey Fryer Why we don't recommend brining for deep-fried turkey without oil. We also give away Char-Broil Big Easy TRU Infrared smoking roaster and barbecue... Enter to win here! (this is an updated appliance that includes a smoker, a baking tray and a barbecue) A year ago we bought Char-Broil Big Easy Oil-Less Turkey Fryer, and since then we have bought another 2. One after my brother's house and the other after we moved to Nevada (we gave our old one to a friend). For \$99, it's the best investment we've ever made for a happy Thanksgiving with a perfect, stupid turkey. We're also outing Char-Broil Big Easy Oil-Less Fryer... Enter to win here! PROs char-broil Big Easy Oil-Less Turkey Fryer Machine is an infrared fryer, and powered by a propane tank, the one from your BBQ grill will work just fine. The 16,000 BTU burner produces heat circulating in the chamber surrounding the turkey so that the turkey cooks at the right time. Okay, to be honest, this technically, it's not deep-fried turkey, but the results are almost identical to deep-fried turkeys: moisture, juicy meat (even breast!) and screaming skin that's impossible to replicate in the oven. Here's what we like about Char-Broil Big Easy: No oil required. Previously, when a deep-fried turkey, not only did we have to buy 5 liters of cooking oil, but we had to discard 5 liters of used cooking oil later. Char-Broil doesn't need oil. Compared to baking on the oven, using the Big Easy saves us so much time. Oven: 4 hours Big Easy: 2 hours (10 minutes per pound). Heat quickly and cool the time: 60 seconds to heat and the machine is already cool when dinner is over. As opposed to deep oil spraying, you should wait a few hours for the oil to cool completely. Dripping is collected in a small container. With deep frying in oil, no dripping. Safe to use – No worry about spilling or spilling oil (which happened to us!) Relatively cheap, worth a \$99 investment for a full deep-fried turkey without oil each year. CONS of Char-Broil Big Easy Oil-Less Fryer As with all our estimates, we are on the list of terrible CON. It's just a one-year warranty. Fortunately, we haven't had a problem with our unit yet. But I'm surprised that the warranty is only for 1 year, especially when you only use the machine once a year. Disposable machine – big easy we haven't used it for anything other than thanksgiving turkey. It's a big machine, storage in the garage or sub-room, somewhere out of the way. Of course, you can cook chicken or kebabs in the machine, Would you really pull out this huge thing just for cooking chicken? No stuffing – If you love the turkey stuffing to bake the oven, you will find another way to stuff/dressing. Personally, we've never had a turkey because it's caused by uneen cooking. We always made ly pping in the oven 9 x13 in the oven. The basket and the cooking utensils are pain that needs to be cleaned. The best way to clean the wire is to clean it immediately while it's still hot. Don't try to put it in the dishwasher. The inner cooking utensils must also be cleaned... She's just big and clumsy. It's got to be outdoors. Weather is a factor. Things to consider If you are thinking about using Char-Broil Big Easy Oil-Less Fryer, here are things to consider: Propane – You need to make sure you have a lot of propane. At least 1/2 large tank. It would really suck if we ran out of propane when the turkey isn't fully cooked! To keep them safe, just prepare a full tank. It should be used outdoors – find a good place that is not windy.... the area away from the wind and the draft. The colder the outdoor temperature, the longer it will take to cook the turkey. A 13-pound turkey takes about 90 minutes to cook in Las Vegas or sunny Florida. The same turkey took an extra 20 minutes in my brother's old house in a cold, windy Wichita in Kansas. If it's snowing or raining outside, you'll do it under a covered or covered patio. Included in the Big Easy is an mesh cover. This lid is used during the last 15 minutes of cooking to reflect some heat back and extra brown skin. In cold weather, you can use an eye cover throughout the cooking, helping to keep more heat inside the cooking pot. When you use the machine for the first time, you will need to have to spray the cooking utensils. This means just rubbing with cooking oil and turning the heat on to high. Another alternative? If you're an apartment apartment, or just don't care about all the CON I laid above.... and you don't want to bake a baked turkey, consider one of these two machines to cook your turkey, both with excellent results (and superlapikin skin) that competes with deep-fried turkey with no oil flavored. Ronco Rotisserie Oven (\$127) I like this machine. We use it for a 1-step 1-step, perfect first rib and for rotisserie chicken at home. The oven is big enough for a 12-kilogram turkey, although I would recommend that you go slightly smaller. Nu Wave Oven (\$95) In front of owner Ronco Rotisserie, this is what I used to bake roast chicken. The chicken has always been perfect. One year my mom roasted a Thanksgiving turkey in the Nu Wave Oven. It was good, better than oven baked, but no better than Char-Broil Big Easy or Ronco Rotisserie. That would be my 3rd choice. Besides, you can only roast 10 pounds of turkey unless you have an extended ring. If you are Char Broil Big Easy is right for you, I would greatly appreciate if you bought from Amazon and our affiliate link! Thanks! Don't be a turkey! Brining turkey is a favorite technique for a gentle, juicy turkey baking oven. This technique is fine for baking on the oven, but I wouldn't recommend a deep-fried turkey without getting out.... or in oil. The turkey's bricking involves sinking the whole turkey into a bath of salt and sugar for 24 hours. The ratio is 4 quarts of water : 1 cup kosher salt : 1/4 cup granulate sugar. Find a container large enough to fit the turkey and the suing. And... Find a room in the fridge for this massive container. You can also use a giant plastic bag (which does not leak) and a large clean bucket. If you can't do this, the next best step is to use a clean refrigerator and plenty of ice to keep the temperature at 40°F or lower. Here's the problem with brining turkey: Plunging the turkey into the brine water means you won't get super criss-shinged skin. The skin is full of water, the flesh a little under the skin is full of saltwater. If you decide to eat a turkey with oil... that the combination poses problems Water + massive VAT of boiling oil = danger. Lowering dried turkey (even if the skin is very dry) into the oil will produce the brandy of the skin. The oil will be a very bubble for at least 20 minutes. It's dangerous. If you're making deep-fried turkeys without oil, infrared heat will take your time to evaporate the water on your skin instead of screaming your skin. Even if you bake a dried turkey, it's hard to get loose skin, even if you're thuting the heat in the final stage of cooking. Brining the turkey in the fridge requires a babysitter. You have to keep an eye on the water temperature so it doesn't go above 40°F. Adding ice also means thinning the line, so you will need to add more concentrated saline solution. Do you also have room in the freezer for a large bag of ice? Brining the turkey is softened. The refrigerator should be thoroughly cleaned and cleaned before and after brining. If you're still on brining, count on the start of brim 2 days before Thanksgiving. First day, the dress. Discard the hers on day 2, dry the turkey very moist inside and out. Place the turkey in a baking pan and cool it, uncovered, for at least 12 hours. This process will allow turkey skin to dry to help you produce this desired screaming skin. A better way to provide a juicy turkey without brining If you make a deep-fried turkey without oil, it is a better way to create the most juicy and gentle meat (and at the same time, loose skin), injecting the turkey with a brile/marinade solution. Injecting deep into the turkey meat keeps the water away from Skin. Let's make a solution of water, salt, maple syrup and just a splash of liquid smoke. Stir together until the salt has dissolved: 1 cup warm water 1/4 cup kosher salt 2 tablespoons maple syrup 1 1/2 teaspoons liquid smoke Then add 1/2 cup of ice to cool the mixture down (and make sure it is safe to inject into the turkey) What is liquid smoke? Liquid smoke is a natural spicy that makes your food taste like it's been smoked. Forests such as hickory or mesquite are burnt. The smoke is collected, collected and cooled. Water is added and liquid smoke is bottled. Some brands add aroma and artificial colors, so try to stay away from them. My favorite brand is Wrights Liquid Smoke. There are only 2 ingredients: water and hickory smoke concentrate. I like these things, but only in very small quantities. If you mean, ewww... fake smoke? Well, it's made of real smoke, but chances are if you enjoy bacon, smoked gouda cheese, beef dry, smoked sausages. You must have had liquid smoke. Liquid smoke, only a small amount, gives the turkeys the most faint hint of smoke flavor. It's definitely one of those ingredients that goes a little far. Injecting Turkey There is a right and wrong way to inject turkey. Don't just inject happily like a crazy scientist and pierce a turkey all over the place! Do not pierce the turkey skin. If you pass through the skin, you will cause the marinade to leak to the skin, which is what you want to avoid. Instead, get under the skin and inject the turkey. Just look for places where you can inject without going through the skin. After injecting the turkey, place the breasts up, in a large pot. It's nice and banged up like turkey botox. Refrigerate for 2 hours (up to 24 hours) without overlapping. If you need to cover, use a sheet of foil can and a tent. This allows the skin to remain dry, which has a criss-like skin to result. Why is the injection better than brining? The skin stays dry, allowing the skin to become extra skash when it is cooked. It takes less space in the fridge Less relentlessly than brining It takes less time than brining- brining lasts 24 hours, injecting takes only a few hours. NOTE: Some experts say you can inject and then cook immediately. I wouldn't recommend that for a turkey. A 2-hour rest allows the marinade to come across in turkey meat. The excess marinade will vantum, which is what you want it to do, instead of evaporating in boiling hot oil (for deep frying) or in a cooking pot (to bake with less oil). When you should not suck or inject turkey If you buy a turkey kosher, there is no need for sedation or turkey injection. Kosher turkey has previously been pre-salted as part of the kosher process. Choosing the perfect turkey for deep frying without oil Do not dig on our turkeys. For a family holiday that only comes once a year, we like to get the best deustation that you can. Another important consideration is humanely grown turkeys. Our favorite brand is Diestel, a family-run, sustainable ranch in California. Their sustainable practice earned the company a 5+ welfare rating, the highest possible rating of the nonprofit Global Partnership for Animals. Their turkeys can be found in Whole Foods or on their website. The bird we used in the photos for deep-fried oil-free turkey is from Diestel – last year they sent us a turkey with a shinge and a fully cooked turkey to try. Since then, we've bought a Diestel turkey from Whole Foods and are planning another one this Thanksgiving. Also, if you're not cooking whole turkey, they sell already cooked whole turkey so you can just warm up in the oven and serve. Deep-Fried Oil-Free Turkey using Char-Broil Big Easy Oil-Less Turkey Fryer First, calculate the time you need: When ready to cook, pat the turkey to the pan, inside and out, again. Brushed turkey skin with a little boiled oil. Season with your favorite salt-less or low salt herb/dry poultry rub season (remember that you have already injected salt, so go easy to season if it contains a lot of salt.) Also, choose a zag that has little or no sugar... sugar will cause the skin to burn. Best: Make your own seasoning: 1 tablespoon peppers 1 tablespoon chilli powder 1 teaspoon garlic powder 1 teaspoon jaw powder 1 teaspoon dried timiana freshly ground black peppers Ttle some cooked oil on a cotton pan, i massaged the wire basket with a cast (this would help to keep the turkey from bumping into the basket). Place the turkey in the basket, making sure the wing tip and drummers are nice and engraved. Burn Char-Broil Big Easy Fryer for a minute. Make sure the unit lights up and it's hot before you add the turkey, the breasts up. If it's your first time cooking with Char-Broil Big Easy, you can pander to cooking for an hour. It's going to look like this for a long time. Will she cook on time? When will the skin be suing? It's coming up... I would like to pull the turkey out when the deepest part of the breast registers is 150°F–155°F. No higher than that. The turkey will continue to cook while it rests. Take this bad boy to a big cutting board to get her out of the cage. It's a heavy beast, and I wouldn't want to leave a turkey on the floor. If you followed my instructions to keep the basket on, the turkey should leave immediately. Wonderful, volatile skin: Deep-fried turkey without oil. The skin is thin, cracked. The meat is so juicy and delicious. How to calculate the cooking time Char-Broil Big Easy estimates between 9-10 minutes per kilogram of turkey. Don't just rely on the clock. Use an instant reading thermometer to check the temperature. Use minutes per pound as a guideline. Also, consider the weather what you cook in. If it's really cold (like when they cooked in Wichita), calculate 11 minutes per pound. The basket will hold 16 pounds of turkey. The best results we got with a 12-14 pound turkey that feeds a lot of people (with leftovers). 14 pounds turkey x 10 minutes = 140 minutes cooking time (about) + 120 minutes injection marinade, or you can do it overnight + 10 minutes hooking up Big Easy, testing the connection + any extra time to stay cold weather + 15 minutes rest before carving What about gravy? Don't worry! You can still make sauces. Cook the neck and stomach (inside the cavity stuffed in the cavity of the turkey you bought), cook with fresh thyme, garlic, garlic and bay leaf. We're going to use this stock as a base for the os. When your turkey is finished frying in the Big Easy, carefully slide out of the drip collection pan and add a few tablespoons of drip to your sauce. Jaden If this is the first time using The Big Easy, season the cooking unit before use, according to the instructions manual. 1. cup warm water 1/4 cup kosher salt2 tablespoons maple syrup1 1/2 teaspoon liquid sbtsp butter14 cups celonamernog mol2 tbsp turkey caper to put away plastic cows from pure. To prepare the marinade for injection, add hot water, salt, maple syrup and liquid smoke until the salt has dissolved. Add the ice cubes to cool. Inject the turkey in several places without stabbing the skin. Place the turkey, breast side up, in a large pan. Refrigerator detected for 2 hours, up to 24 hours. It is best to cool the turkey a little on the kitchen counter before cooking - bring the turkey to the counter for the last 1 hour. Rub the cooking basket with cooking oil. Cooking oil brushes on the turkey skin. Drirub the turkey with a dry rub, inside and on. Insert the turkey into the basket, with the chest side up. Turn on the Big Easy, make sure the flame is strong and the cooking pot is heating up. Lower in the turkey in the basket. Cook, honest, about 9-10 minutes per pound. Cover the eye cover wire for the last 15 minutes of cooking so that the turkey can brown. The breast must register 150°F–155°F. Remove the turkey and leave to rest for 15 minutes before removing from the basket. \*\*While the turkey is cooking, make the sauces. While the turkey cooks, make the sauces. In a large sauce pan, heat the cooking oil over a high heat. When it's hot, add in the turkey neck and gizzards. Post the brown turkey on one side, then flip. Add the garlic and garlic cloves and cook until the onion softens, and the turkey is nicely browned. Add in the fresh thyme and bay leaf. When it boils, turn the heat to low, simmer for 30 minutes. Strain, drop solids. You should have about 2 1/2 cups of turkey stock. In a clean pan of sauce, over a medium heat, add the butter. When the bubble starts, add to the flour. Whisking constantly for 5-8 minutes until a dark blonde roux is formed. Bring in just 2 cups turkey stock (reserve the rest) and whisk to combine. Season the sauce for salt and freshly ground black pepper. To dilute the sauce, m much more turkey stock. For the zeaded sauce, the sauce should continue to cook and decrease. To quickly sising: in a small bowl, combine 1 tablespoon of corn cream and 1/4 cup of water, stirring to make mud. Put this in the sauce and continue to pinch until thickened. When the turkey is finished frying, remove the drip pan. Discard the first top layer of fat/oil with a large spoon. You should find a very tasty drip under the oil. Stir a large tablespoon of drip into the sauce. Sauce.

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