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If you're planning on rotisserie roasting your turkey this Thanksgiving, knowing how the bus bird properly goes far, getting evenly cooked, golden brown turkey. At Kalamazoo we are big fans of rotisserie roasting over live wood fire. The fire attaches an incredible smoky aroma, and the turkey skin browns beautifully as it bastes into its own juices. However, if the bird is not trussed properly you will end up with burnt wings and less than impressive results. So we're here to help! Check out our step-by-step view of nurturing rotisserie turkey. Step 1Lay the turkey on a flat surface, the breast side up. Take a long piece of kitchen string (better to have too much than too little as you can always trim off the excess when you're done) and safely tie it around one of the turkey legs. Step 2Tie the other leg so that the legs are tied together, one on top of the other. Both legs should sit above the cavity opening. Step 3Take the upper part of the right wing (a part that is not attached to the body) and tuck it up and sideways of the body so that it is nestled next to the base of the leg. Take a string from the tip of the legs, run it along the top right of the turkey, then wrap it around the middle of the turkey wing to ensure it. Then, to string back up along the top right side of the turkey and fasten it around the end of the legs. Repeat this process on the left. This will prevent the wings from flapping around and burning as the turkey rotates on the rotisserie. Tuck the turkey wings under the body of the turkey, just below the base of the leg. Wrap the string around the turkey wing to secure it to the body, then tie the string to the turkey's legs. Step 4Wrap another piece of string around the middle of the turkey, making sure to further secure the wings to the body. Tie the string and trim off the excess. Wrap other pieces of string safely around the body of the turkey, taking care to secure the wings. The finished product looks like this. Step 6Sert rotisserie spit cavity and push it until it pierces the other end of the bird. Center the mass of the bird on the spit as best as possible. Insert the branches at both ends and secure the screws tightly. Thread the turkey to the spit and fasten the branches when the bird is centered on the shaft. Step 7Roast your turkey using the desired grill and fuel source. We cooked our turkey at our Gaucho Grill because we just can't get enough of our latest toys! Gaucho is a powerful wood-fired Argentinent-style grill with motorized rotisserie. The gas starter gets the wood fire to go fast, and the grill grill and rotisserie can be lifted and lowered over the fire to control the intensity of the cooking heat. Finished product. Delicious! Step 8: Finished product. Delicious! It struck me when I was reading my old Rotisserie Poultry Technique post. I link to two different methods for nurturing poultry in this post, but I don't use any of them. With Thanksgiving coming up, I decided to share my trussing technique. Besides, how can you do a rotisserie turkey recipe I'll be posting tomorrow if you don't know how to nuduce your turkey? Now, that's how I nudity all kinds of poultry. I use this technique for turkey, chicken, duck, and cornish game chicken. They all have the same layout – wings, drumsticks, chest and spine – but it is easier to show with turkey because of the large scale. What do you think? Questions? Other ideas? Leave them in the comments section below. Related Posts: Rotisserie Poultry Basic Technique Simple Rotisserie Turkey Rotisserie Turkey, Dry Brined with Orange and Spices (Coming Thursday) Click here for my other rotisserie recipies. Do you and your Thanksgiving turkey have bus issues? Try this short way of cobing turkey. All you need is a few minutes and kitchen cords. There are many different ways of coping turkey roasting, and some are much more complicated than others. I'll show you a very easy way to get the job done, and let's just go, why do the cooks bother to do it in the first place. Let's deal with why part first. By cleaning up the turkey turns it into a compact form before roasting and posing that photo ready turkey we've all come to associate with the classic Thanksgiving images. But is it absolutely necessary? Some cooks say that trussing turkey to the legs are prepared tightly against the breast helps prevent breast meat from overcooking. And some cooks say that leaving the legs untied helps the air circulating around the legs and thighs, resulting in more areas of beautifully crisp skin. For a truss or no truss ultimately it is up to you, but most cooks may agree that the trussed turkey looks better platter. Some cooks like to fill the chest and neck cavities of the turkey with filling before roasting, and some don't. Either way, these basic steps will work for you. Filling (optional) or aromatic substances (chopped onions, carrots, herbs) Turn the turkey upside down and loosely fill the neck cavity with filling or aromatic substances such as chopped onions, carrots and herbs. Pull the neck skin neatly over the filling and use a long wooden braid to attach the lapel to the bottom of the turkey. Filling the neck cavity is optional, but it makes it a more attractive, rounded shape of your roasted turkey. Turn the turkey breast up. Firmly tuck the ends of the wings under the shoulders. It keeps tips from scorching, and helps creates a flat surface to stabilize the turkey when you're cutting it later. Turn the turkey so that the opening of the thoracic cavity is directed towards you. Freely fill with filling or aromatic compounds (optional). Cut a long piece of kitchen cords and place the midpoint between Bring your feet together and wrap the twine around them a couple of times. Tie firmly and cut off most excess cords. Check out our collection of Thanksgiving Turkey Recipes. Putting chicken on a rotisserie is second nature to turkeys, however, doesn't seem to get as much spinning love. I find this untapped opportunity as a rotisserie turkey to be one of my favorite preparations. The self basting action rotisserie's spin makes for an almost simple dinner. I've never had a dry and disappointing turkey. Ever.Maybe the thought of spinning a 14 pound bird seems scary. Don't worry, it's not. As the saying goes, if you can spin chicken, you can spin the turkey. It's that simple. Although I have grilled rotisserie turkeys at both my Summit Grill Center and Performer, the kettle is my grill of choice. Turkish is great, of course, and the kettle Rotisserie ring provides more than enough vertical space for such a large piece of poultry. If you plan to wow your guests at your next holiday gathering, look no further than the rotisserie. There is nothing tasty than a dizzy turkey. What you need: 1 fresh or thawed turkey, 12-16 pounds of olive oil salt and pepper butcher twines grill for indirect medium high heat, 350-400 F. Using rotisserie, I mound all my charcoal on one side of the grill. Use char-basket charcoal fuel holder and aluminum droplet pan to help. With a couple of kitchen scissors, remove the wing tips. Wing tips are not much meat and worse, they are able to burning when they stick out of the body. They're worth losing. Generous salt and pepper both inside and outside the turkey. Gently rub olive oil all over the skin. Bus turkey. For rotisserie turkey, I made my trussing. Not only did I launder my legs together and wrap the body, I also add extra trussing up over the wings. The last thing we want after hours of spinning is a wing to break loose and burn. Mount the turkey on a spit. Push the forks together before tightening the set of screws so that the turkey is compact and secured. Place the spit on the grill. If grilling with rotisserie ring, be sure to set the counterweight on the side opposite the breast meat. This helps balance the turkey and reduces the stress on the rotisserie motor. For a £14 turkey, figure for 2 to 2 1/4 hours of grilling when the deepest part of the thigh sounds 170 F with an instant read thermometer or iGrill to easily control your turkey temperature. Trussing Turkey I'm finishing my Rotisserie Turkey cookbook; everything is done except for the pictures. Here's one collage of the Truss Turkey. Print A properly groomed chicken there stray bits-wings and legs-tucked in It makes for a nice presentation and, more to the point, it provides even cooking. If you leave the False, it calls for the possibility that too much hot air can get into the cavity of the bird and dry out the breast before the legs and thighs get cooked. It's not the situation anyone wants, is it? The goal is to keep the wings close to the body and legs connected together. ANATOMY OF CHICKEN As you read through these easy instructions, a little chicken anatomy is useful here. Imagine a chicken breast in the heart. The bottom of the heart—the tail —must be directed against you. The neck would be at the top of the heart. This will help to orient you beyond the obvious parts you probably already know about-legs, thighs, breast. AS TRUSS CHICKEN These instructions will work for any poultry, really. If you make something like turkey, however, cut the twine leg or so longer than we've indicated here. Here's how you do it. 1. Place the chicken on the cutting board with your feet facing you and the breast side up. 2. Cut a piece of butcher's cord about 3 feet long. 3. On the wings, either tuck them as close to the body as possible, or tuck the tips inwards and behind the bird back. Either way, the goal is to wing cozy against the chicken and wing tips tucked away so that they don't burn during cooking. 4. Slide the twine under the chicken about 1/4 of it down so that the twine comes up along the edges about an inch from the wing joint attachment. 5. Keep the pieces tight and cross them as if you were tying shoes. Pull the crossed twine toward you, so that X is at the bottom of the tip of the breast, facing you. 5. Pull the twine down and under your feet, and then pull it back up and tied the cord in the bow. Congratulations! You're a trussed chicken! Bake your groomed chicken as usual, according to your recipe. TRY YOUR TRUSSING SKILLS WITH THESE RECIPES! This post may contain links to Amazon or other partners; your purchases using these links can benefit Simple Recipes. Read more about our affiliate linking policy. Policy.

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