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Camp chef cast iron ultimate turkey roaster

See full version: Cooking with the ultimate turkey roaster. Serge_G10-13-2015, 08:39 AMHi I just acquired Camp Chef's ultimate Turkish roster. It is in a good position. There are a few videos on cooking a turkey on their camp stove, but nothing about using briquette. Has anyone tried to cook with briquettes that specifically using the CI device? I would love to try it! I can build some kind of trivate to reduce the coals, but what about the top, I can't get the information about it? The trivets that I made in the past were two inches from the flat surface and putting the coals beneath it was ideal. Any advice Bruce K10-13-2015, 11:47 amI would be welcome to have many turkeys cooked in my Dutch oven. I've never used that particular oven, but you're on the right track. The lodge sells what they call a camp oven lid holder. It sits about 2 high. I use it for my Dutch ovens that do not have legs, so that use them out with coals. Start a lot of coals, and for cooking. Then about an hour later, start another batch of coals, since a batch is not enough to cook the whole bird. Usually takes me between 2:45 and 3 hours to cook. Usually I use about 7.5 lbs of charcoal. Let us know how it is known. If I'm cooking for company, weeks before I'll cook a turkey, just make sure I've installed everything correctly. Then my wife has left the ovens etc. Bruce Bruce K10-13-2015, 12:29 PMHere there are some pictures of dutch ovens, and cooked turkey. Bruce DougH10-13-2015, 12:51 PMHere are some pictures of dutch ovens, and cooked turkey. Bruce out of curiosity, what size is camp oven? I have a 14 that I'm wondering if it would fit a whole bird of no. Granted, I have many other things to explore before I will try something like this, but I'm curious. Bruce K10-13-2015, 01:43 PMIt's deep throughout 20 and 9. There are no traces at all. I bought two of them (and four 16 lodge camp ovens) through a property sale in Idaho. A 14 deep oven could work. Depth is the problem for most camp ovens, because they just aren't deep enough for an entire turkey. Bruce DougH10-13-2015, 03:24 PMIt's throughout 20 and 9 deep. There are no traces at all. I bought two of them (and four 16 lodge camp ovens) through a property sale in Idaho. A 14 deep oven could work. Depth is the problem for most camp ovens, because they just aren't deep enough for an entire turkey. Bruce Gotcha. I'll dig mine out and watch it sometime. I It is still in the pile to be cleaned. From what I remember, though, I don't think it's that deep. Thanks for telling me! Serge_G10-13-2015, 09:05 PMJah Bruce, I also regularly cooked a couple of turkeys in camp Dutch ovens. The first one was made at 14 I remember it a 10 lbs and it took a little more than 1 hour. I can't believe it, I had to poke it several times with a thermometer Places to verify that this was done. This past year I did something different bought the ultimate Dutch oven, which is also a 14-inch, but with a cone in the center just like it's the predecessor. Again cooked an 11 lbs bird in 75 minutes, with briquette. I'll also share what I found about this roster. With the right heat you allow 5 minutes of cooking time per pound. For those who use their 14 incher, I will cover the top of the bird with aluminum foil before putting the lid on it. Remember that you are loading the lid with coals and it will be hot.... vBulletin® v3.8.7. Copyright ©2000-2020, vBulletin Solutions, Inc. start with a thaw or fresh turkey. See here for safe turkey thawing instructions. Remove the giblets, rinse, and pat dry. Melt the butter, and rub on the turkey, making sure to reach the bottom of the skin as well. Camp chef coats lightly with citrus herb seasoning, rubbing under the skin again. Cut the onions and potatoes into large portions, and place them under the Dutch oven. Pour 1 cup of chicken broth as well. If you want brown skin, you may want to brown it before baking with the griddle of the BBQ box. Once the skin turns brown as of your choice, set the turkey down the oven, breast side on top of the onion, potatoes and broth. Place on the stove, and set to medium heat. Paste the temperature check into the thick part of the breast, place on the lid, and install the Dutch oven dome. Bake over low-medium heat for about an hour, then check the temperature. If you want your turkey to reach at least 165°F. Monitor the thermometer so you don't overcook your bird- but the total cooking time will probably be close to 2 hours. As soon as the temperature is 165° Reach the F, turn off the heat and let the turkey rest in the Dutch oven for about 20 minutes. Replace things this thanksgiving with a Dutch oven turkey, and enjoy the delicious results. There was an error processing your request. Request.