

TOO HOT TO COOK? TRY A TRASH CAN TURKEY

For a juicy and flavorful turkey without heating up your kitchen, people everywhere are discovering the secret of "Trash Can Turkey". This recipe was first published in our paper on June 2, 1997 and we have had numerous requests for it every summer. Just in time for your Fourth of July Cookouts, once again we bring you Robbie Plourde's Trash Can Turkey.

WHAT YOU'LL NEED: * 1 NEW metal trash can
* 1 wooden stake 1"x2"x3" * 3 10"-12" pieces of tig wire (stainless steel wire) * 1 12 Lb. turkey - bigger turkey may press against the sides of the can * Some sand - approximately 2-3 shovels full * Heavy-duty wide aluminum foil * 15 Lbs of self-lighting charcoal briquettes * Garlic, butter and seasonings you prefer.

STEP 1: Most metal trash cans have a galvanized coating that can be harmful - you must first "cure" the can. You can do this by building a wood fire inside the can and let it burn at least one hour, preferably the day before you need to use the can. Once the can is cooled, scrub the inside with dish soap and warm water - just as you would any kitchen kettle. If you enjoy the trash can turkey you can save this can for future use.

STEP 2: Drill holes in your wooden stake, approximately 12-14" from one end. Insert the wire to support the turkey.

STEP 3: Spread the sand in an area approximately 3' in diameter and spread the aluminum foil (shiny side up) over it so that no sand is exposed.



STEP 6: Place the metal can down over the turkey.



STEP 7: Spread the self-lighting briquettes around the bottom rim of the can where the can meets the ground in the ring. Spread briquettes all over the top of the inverted can. The majority of the briquettes will be used around the bottom ring. Use the entire bag.

STEP 8: Light the briquettes. Start timing as soon as briquettes are completely lit (approximately 1 hour and 35 minutes - or 8 minutes per pound).

DO NOT LOOK DURING THE COOKING PROCESS AS YOU WILL DISTURB THE BRIQUETTES.

After the time is up, gently lift the can off the turkey with heat resistant utensils and enjoy.

STEP 4: Pound the stake into the center of the aluminum foil area carefully - trying not to disturb the foil. Drive the stake approximately 5-6" into the ground so that the wire support that were inserted in step 2 remain approximately 5-6" off the ground.



STEP 5: Wash the turkey thoroughly and slide it down over the stake (breast up). Spread the butter, garlic and seasonings all over the upper end of the turkey so that it will drip down through the breast and the rest of the turkey.



Trash Can Turkey instructions can also be seen online at www.rollingthunderexpress.com