

Apple Rum Turkey [see Stove Roasted Turkey and Turkey]

Turkey (up to 22 lbs)

Olive oil

Kitchen Bouquet

1-2 carrots

1-3 celery stalks

1-2 onions

1 granny smith apple

Rosemary

Sage

Thyme

Poultry rub

Inject your turkey with Garlic Butter, (I have an injector if you need one).

Apple Baste: 2 Granny Smith Apples (#1 Cone), 2 tsp cinnamon, 1 tsp nutmeg, 2 cups brown sugar, 1/4 cup melted butter, 2 cups of Apple juice, 1 Tablespoon of Rum. Then rub the baste all over the Turkey and under skin of Turkey where hole punctures are.

Remove neck and bags inside turkey; rinse and pat dry. Place inside turkey cavity an apple cored and sliced into quarters; 1 celery stalk cut into 3-4 pieces (include leaves); 1 onion quartered; rosemary, sage, and thyme sprigs or in seasoning form. Cut carrots, 2 celery stalks and an onion on #3 Cone into 16-Quart Roaster for roasting bed. Place turkey (breast side up) on vegetable bed and rub olive oil, followed by a rub of Kitchen Bouquet (for browning) on turkey. Sprinkle with lightly generous coat of poultry rub. Set on medium heat; once vapo valve clicks steadily, turn to lower setting. Allow 20-25 minutes per pound. Do not open or baste. Upon completion, remove turkey and let sit about 20 minutes before carving. You may thicken the savory juices left behind with whole wheat or soy flour and a bit of cream or milk for a delicious gravy. You may want to pour juice into another container to check for skimming off any possible fat; but usually there is minimal present. You may salt to taste; but the flavor tends to be great without!

NOTE: Poultry must be cooked to 180° - 185°. The LOW setting must allow the Vapo-Valve to click periodically otherwise it may not reach this temperature.