

Turkey on a Turning Spit

by Mrs. Richard C. Spence

During the summer months many homemakers and patio chefs enjoy roasting turkey over the outdoor grill, taking the heat and clutter from the kitchen to the yard. Turkeys weighing from 6 to 12 pounds can be cooked evenly and easily on the motorized rotisserie unit of many grills. Birds weighing more than 12 pounds were found to be too heavy to be turned on the spits of portable grills. The birds are as tender and juicy as those roasted indoors in an oven, and a pleasing smoky flavor is added.

Here are directions for roasting a 6 to 12 pound turkey on an outdoor grill.

To thaw: Leave turkey in bag Thaw in refrigerator, allowing 1 to 2 days. For

keys (10 to 12 pounds) to prevent the breast meat from roasting too quickly. Remove foil after 1 hour of cooking time.

To balance the turkey on the spit, insert the spit through the tucked tail first. (Cut a slit in tail with knife before attempting to insert spit.) Run the spit through the cavity just below breast bone and out through the neck skin. Secure the turkey firmly with prongs at both ends. Test balance by turning the spit slowly. If necessary remove and adjust spit. A poorly balanced bird will cause the rotisserie motor to over work and wear out.

quicker thawing, place turkey under running cold water.

To prepare turkey for roasting: Free legs and tail from tucked position. Remove neck and giblets from cavities. Rinse turkey inside and out with cold water. Season cavities with salt. If desired, fill body and neck cavities with stuffing. Tie a 4-inch square of foil over body cavity opening to prevent stuffing from falling out. Return legs and tail to tucked position. Fold neck skin to the back.

The turkey should be tied firmly before placing it on the spit. To do this, tie the legs together with a long piece of string. Pull the ends of the string around the lower back, then along drumsticks to breast and around breast, wings, and upper back. Be sure the neck skin at the back is caught under string. Tie another piece of string around bird over the thickest part of the drumstick.

A piece of foil may be tied over the breast of larger tur-

To roast: Start charcoal or hardwood fire 30 to 60 minutes before beginning to cook. Fashion a drip pan from a triple layer of heavy duty foil, and build fire around the pan on all four sides so that the bird will cook evenly. Place the spit-roasted turkey in position in rotisserie, with the drip pan directly beneath. Keep fire hot and even, adding coals from time to time. If skin browns too quickly, lower fire box or remove part of the fuel. About 15 pounds of charcoal is needed to roast a 6 to 12 pound turkey.

Roast revolving turkey for the approximate time given (6 to 9 pounds — 2 to 3 hours; 9 to 12 pounds — 2½ to 3½ hours) or until the skin is brown and crisp and the temperature in thickest part of the thigh reaches 190 degrees as indicated on a roast meat thermometer. If the turkey is stuffed, the

For the Farm Wife and Family



temperature at the center of the stuffing must reach at least 165 degrees. Cooking time will vary according to amount of fuel, distance of fuel from the bird, and the weather conditions.

No basting is needed. If a glaze or barbecue sauce is brushed onto the turkey, it should be done within one-half hour of the end of cooking time.

To cook neck and giblets: Cook neck and giblets in simmering salted water until tender, about 20 minutes for the liver and 2 to 2½ hours for the neck, heart, and gizzard. If desired, season cooked pieces, brush with butter, and wrap in foil to reheat in coals.

To serve: Place spit-roasted turkey on a platter, then slide spit out. Cut and remove strings. Carve and serve.

VEGETABLES TO SERVE WITH ROAST TURKEY

1. Peas with Sa'ami: Frozen peas lightly seasoned with salt, pepper, and butter or margarine assume interest

when slim strips of salami are added just before enclosing in foil to be cooked over medium heat on the grill.

2. Baked Potatoes. Scrub and wrap medium-sized baking potatoes in aluminum foil. Bury in hot coals or place on grill. "Bake" 45 minutes.

3. Bundled Potatoes: On a 10 inch square of aluminum foil place a potato cut into ½ inch slices, a ¼ inch slice of onion, a tablespoon butter or margarine. Season. Fold and twist foil to cover. Bake on hot coals or on grill 45 minutes.

Left-over turkey can be just as exciting to eat as when it is freshly roasted. Here are some recipes with a different touch that you might like to try.

In the following recipe you might try the canned sweet potatoes if the fresh ones are not yet in season.

TURKEY-SWEET POTATO PIE
2 cups cubed roast turkey
2 cups seasoned mashed (Turn to page 10)

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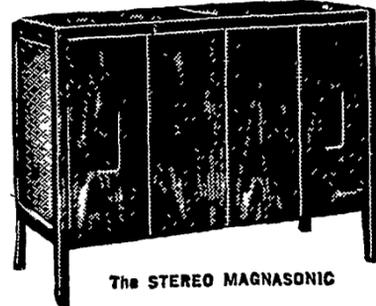
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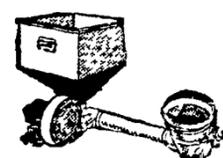
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