

# BANQUET from the GRILL

## Directions For Cooking Turkey On A Kettle-type Covered Grill

**TO THAW** Follow the directions on the turkey bag.

**TO PREPARE GRILL** Open all dampers on grill and cover. Leave open during cooking. Make a drip pan using a double thickness of heavy duty foil. Put on bottom rack. Place 25 to 30 briquettes on each side of drip pan. Light briquettes and burn 15 to 20 minutes or until white in color. Place top rack inside of kettle over coals with handles opposite those on grill.

**TO PREPARE TURKEY** Free legs and tail from tucked position of thawed Butterball Swift's Premium Turkey. Remove neck and giblets from main cavities. Rinse turkey and drain. Fasten wings behind back by twisting the wing tips. Do not stuff. Stuffing can be baked in a foil poke or disposable foil pan on the grill beside the turkey during the last hour of cooking. Draw skin over neck. Return legs and tail to tucked position. Brush skin of turkey with oil or melted fat. Insert roast meat thermometer into the center of the thickest portion of the thigh next to the body cavity, not touching bone.

**TO COOK UNSTUFFED TURKEY** Place thawed unstuffed turkey on top rack. Cover with top of grill. To maintain constant heat, add 4 to 5 briquettes to both sides each additional hour of cooking. Check for doneness after 2½ hours of cooking for 12 to 14 pound turkey. Before removing the turkey from the grill, check to be sure the thermometer has not been displaced. The internal temperature of the roasted turkey should be 180° to 185° F.

Protect thumb and forefinger with paper or cloth. Pinch the thickest portion of the thigh. The meat should feel soft.

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#### Preparation for Table Use

Vegetables, except corn-on-the-cob, do not need to be completely thawed prior to cooking. The frozen product is placed in a minimum of boiling water, broken up, covered then cooked until tender. The cooking time is usually less than for fresh raw vegetables. Corn-on-the-cob should be completely thawed before cooking. Vegetables that have been frozen in 2 per cent brine solution do not need additional salt and water for cooking.

#### Timetable for Blanching Vegetables

Asparagus 4 min.  
Beans (string or waxed) 3 min.  
Lima Beans 4 min.  
Beets, cook until tender  
Broccoli, 3 min.  
Brussel Sprouts 4 min.  
Carrots 3½ min.  
Cauliflower 3 min.  
Corn (off cob) 4½ min.  
Corn (on cob) 7 to 11 min.  
Eggplant 4¼ min.  
Parsnips 3½ min.  
Peas 1½ to 2 min.  
Peppers 2½ min.  
Pumpkin. Cook until tender.  
Spinach (and other greens) 2 min.  
Squash. Cook until tender.

#### Combine Frozen Vegetables

You can often use up part packages of frozen vegetables by combining them.

For example—try kernel corn with green beans for a change from succotash.

Combine kernel corn and broccoli for a vegetable that looks attractive, tastes wonderful.

Or saute together in a frying pan equal amounts of frozen French-fried potatoes and kernel corn, adding a little chopped green pepper and frozen chopped onion.

## CREAMED ONIONS ARE EASY FARE

Sure you can take all of the ingredients and make your own dish full of creamy onions. You know how. Just get the cheese, the salt, the butter and the little onions all ready, then put them together and cook till they are mouth-

watering good. BUT THEN you can do the same thing in just a couple of minutes without any mess when you purchase frozen creamed onions; and they will always turn out exactly the same way every time.

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