



# Fire Pit Turkey

## TOOLS:

- A stone or fire brick lined fire pit 2-3' across
- A lid or suitable piece of corrugated steel to cover the pit
- Approximately a wheel barrel full of hardwood to burn for 2 hours +
- Welding gloves or insulated work gloves
- Long sleeve shirt or jacket that you don't mind getting burn holes in
- Wide heavy duty aluminum foil, one box of 37.5 sq ft ought to do
- Shovel



## INGREDIENTS:

- 1 turkey, +- 15 lbs will feed 12-15 people
- Fresh or dry sage, rosemary, oregano, bay leaf
- 2 heads of garlic (20-30 cloves) peeled
- 4 large onions sliced into rounds
- 2-3 lemons cut in half
- Beer (1 to drink 1 to pour over bird)
- Olive oil or butter
- Spices: use your favorite premade mix or make your own with:
  - 2 Tablespoon sea salt
  - 1 Tablespoon cracked pepper
  - 1 heaping tablespoon mild or medium chili powder
  - 1 heaping tablespoon paprika
  - 1 heaping tablespoon brown sugar
  - 1 heaping tablespoon Cumin
  - 1-2 bay leaves crunched up
  - 3-4 heaping tablespoons herbs depending on what you have (Sage, Oregano, and Rosemary), chop up if they're fresh or crunch up if dried. Go easy on the rosemary, too much of that will overpower the other flavors





# Fire Pit Turkey

## ASSEMBLY PROCESS:

The key ingredient in a proper fire pit is the fire brick or high quartz rocks to store the heat from the fire. It will take 2 hours for them to get hot to the touch which is what you want. A steel fire ring can be used, or one in a camp-site if you line the inside with some high quartz content rocks or fire brick. If you use rocks to line your pit make sure they're not porous sedimentary rock you pulled off of a river bed or beach. Look for granite, porous rocks can explode when super-heated if they're wet inside, flying red hot stone chunks hurt. If you not a Geologist do a test the night before and put a few rocks in the campfire and see what happens.



Fun with fire



Coals good to go



Garlic Herb mixture

1. **Figure out what time you want to eat** and work backwards from there.
  - If your target is 6 PM then plan on: 30-45 min. bird rest time + 3 hrs. cook time + 2 hours pyro time + 30 min. whatever time
  - So light your fire around noon for a 6 pm target dinner time.
  - For a bigger bird add more time
2. **Pyro time:** Light a fire and add a ton of wood so it will burn down to a bed of coals. Make sure someone can monitor the fire periodically to add more wood and keep it safe for a couple hours.
3. **Bird Prep** while the fire is burning.
  - Take all the dry ingredients and chop them up in a food processor. Start with the garlic cloves then add all the herbs. If no electricity is available then chop it up old school style.
  - Mix the herb / garlic mixture with the spices in a bowl
  - Pat dry the bird, lay down a bed of onion slices in the middle of a 5-6' long piece of foil and put the bird on top of them.



# Fire Pit Turkey

- Smear the bird with butter or olive oil and spice mixture and coat evenly.
- Alternatively you can leave the herbs in whole leaf form and let them stick to the oil and cover the top and inside of the bird with the spices.
- Lay the onion slices all over the bird, in the neck skin flap and the body cavity. The onion juice will infuse the bird with flavor and keep it super moist.
- Squeeze 2 lemon halves over the bird and put the peels into the body cavity. Pour  $\frac{1}{2}$  a beer into the body cavity and over bird, drink the rest.
- Fold over the foil and squeeze tight to remove air and keep the onions in place. Good luck trying to keep the beer inside as you go but do your best, it's messy. Try to keep the bird upright
- Pull out 5-6' lengths of foil and wrap & roll bird up 4-5 times. Alternate directions so you trap the moisture in the foil, remove any excess air as you go.
- Don't refrigerate the bird after it's ready, just let it warm up a bit and the seasoning soak in.

## 4. Into The Fire.

- After the wood is burned down and the stone or brick is hot to the touch, make a flat area to place the bird. Try to remove anything that could poke a hole in the foil. You want to keep all the juices in the foil.



Smear



Wrap and roll



Make a flat spot & remove pokies



# Fire Pit Turkey



- Use gloves to gently place it in the flat spot. Then cover the pit and forget about it for an hour or so.
- After about an hour you can flip the bird but there's a good chance some of the juice will leak out but most of it will soak into the breast and make it super moist.
- After another hour flip it back on the bottom.
- After about 3 hours pull it out and put it next to your ear, it shouldn't sound like a dry sizzle, there should be some steam or drips leaking out. If it's sounds dry then it's done.



- If you want to be sure poke a meat thermometer through the foil into the breast. Just know once you poke a hole in the foil your letting moisture out.
- Let it sit for 30-45 min covered with a towel until everything else is ready.

## 5. Enjoy !

- After the bird has rested, you can pop a hole in the bottom of the foil in a big serving bowl to catch all the juices to make gravy.
- Cut open the top and peel away the foil. The meat should just fall clean off the bones. It'll be the juiciest turkey you've ever had.

**See more:**

