

MATERIAL PREP a

- Propane Grill (x1)
- Fresh Propane (x1)
- Mixing Bowl (for Marinade) (x1)
- Large Spoon for Marinade (x1)
- Marinating Brush (x1)
- Roasting Pan w/ Rack (x2)
- Roast Lifter Forks (x2)
- Meat Thermometers (x2)
- Prepping Pan (x2)
- Carving Knife (x1)
- Serving Tray (x1)
- Aluminum Foil Roll (x1)

TURKEY PREP b

- Butterball All Natural Whole Turkey Breast (x2)
- Miller Genuine Draft (x18+)
- *Optional:* Heinz Homestyle Gravy (x2)

GOOPY-GOOP MARINADE c

- Red Wine Vinegar (2 cups)
- Vegetable Oil (1 cup)
- Eggs (x2)
- Dried Basil (2 tbsp)
- Dried Parsley (2 tbsp)
- Dried Rosemary Leaf (2 tbsp)
- Poultry Seasoning (2 tbsp)
- White Onion (finely chopped) (2 tbsp)

Whisk eggs and vegetable oil until well combined, yellow and foggy. Mix in all remaining ingredients until combined.

POPPI'S TURKEY

PRE-T-DAY

- Procure all ingredients ^{a, b, c, 1, 2, 3, 4, 5, 23, 24, 25}
- Thaw turkey four (4) day prior to need in refrigerator ^{6, 7, 8, 9}

T-DAY

- Make Goopy-Goop Marinade ^c
- Pre-heat Grill to 350°F ^{f, 19}
- Prep the turkey on roasting rack and pan ^{f, 10, 11, 12, 13, 14, 15, 16, 17}
- Initial marinate of the turkey ²⁶
- Place on preheated Grill ^{f, 20}
- Add 2-4 beers to coat the bottom of the pan ^{f, 22, 23, 24, 25}
- Close grill and bring back to 350°F ^{f, 20}
- Set a ten (10) minute timer ²⁷
- **10 MINUTE MARINATING CYCLE** ^{f, 28, 29, 30, 31}
 - Every 10 minutes fully coat the turkey with a fresh layer of goopy-goop marinade.
 - Refresh the beer bath to be at/just above the base of the turkey.
 - Chef may sip on any unneeded beer ^{23, 24, 46}
- Repeat for until internal Turkey Temp is 170°F ^{32, 35}
- Remove turkey from grill and place on prepping pan ^{33, 34}
- Wrap each turkey in aluminum foil. Let rest for 15 minutes ³⁶.
- Carve the Turkey ^{37, 38, 39, 40, 41, 42, 43, 44}
- Initiate the first Turkey Taste Test ⁴⁵
- Serve ⁴⁶
- Tell elaborate stories about the wild misadventures of this year's turkey ⁴⁶

TURKEY TIMELINE d



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DATE: 12/25/2021

(TUR)KEY NOTES

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- ① Recipe calls for two (2) turkeys. *One (1) turkey may be used for smaller gatherings.*
- △ Butterball® All-Natural Whole Turkey Breast with bone in (6.5±0.5 lb). △ NOT breast loaf.
- ① Turkey is best found at Target® and Walmart® stores.
- ① They sell fast, so go 2-3 weeks before the dinner to secure.
- ① May need to go back several times. Best to go mid-week in the afternoon after restocking.
- △ Keep turkey frozen.
- △ Four (4) Days before the dinner thaw in refrigerator. △ BREAST DOWN/CAVITY UP.
 - ① Turkey will usually leak as they thaw, so use a pan to catch the liquid.
- ① When thawed, turkey should be squishy and soft to the touch.
- ① NOT PREFERRED: Thawing may be achieved day-of in room temperature water bath.
 - △ Place turkey in an additional BioBag® to avoid leaking.
- 🗑️ Remove turkey plastic wrapping over the sink. Let liquid drip into the sink.
- 🧼 The raw turkey liquid is not good. Clean everything that it touches, including the sink.
- 🗑️ Discard the Butterball® gravy packet. ① Use HEINZ® Homestyle Gravy-Roasted Turkey.
- ⊗ DO NOT rinse the raw turkey with water, it will make the turkey dry after cooking.
- ① It is okay to have some turkey liquid remaining in the breast cavity.
- ① Place onto rack ↓ BREAST DOWN/CAVITY UP.
- ↓ Place cooking thermometer tip into the center of the breast (one for each turkey).
- ① Spin the thermometer to have the "170°" marker ↑ UP to 12 o'clock position. This will help indicate readiness even when you cannot fully read the dial from messy marinade.
- ① You may require 1-3 more batches of Goopy-Goop Marinade throughout the turkey cooking process, so be prepared with extra ingredients.
- ↓ Grill Preheat Temperature should be at (or slightly above) 350°F. △ Try not to approach 400°F, it will dry the turkey.
- ↓ Grill temperature will bounce around each marinate cycle. Adjust burners accordingly to maintain 350°F target grill temperature.
- ① Fill Pan JUST at/below the turkey. ① It is okay to have beer slightly touching the turkey throughout the cooking process.
22. Initial beer bath filling may require 3-4 beers.
- ① Bottle Beer yields a better tasting turkey.
 - ① Miller Genuine Draft® is preferred, but you may substitute beer but.
- ⊗ DO NOT use light beer.
- ↓ Keep beer at ambient temperature prior to beer bath application.
- △ Marinate turkey thoroughly before closing the grill the first time. △ The goal is to FULLY cover the turkey with marinade. ① The marinade has egg that will cook and lock in the moisture.
- △ Keep grill closed unless marinating.
- ⬆️ YOU MUST marinate every ten (10) minutes. Use a timer. ① Failing to marinate will cause turkey to be dry.
- ① Fully coat the turkey in Goopy-Goop marinade each marinate cycle (~2-4 spoonful)
- △ Add beer each marinate cycle to keep the liquid just touching or barely below the bottom of the turkey.
- ⬆️ The beer should be BOILING for each marinate cycle. This creates a steam bath for the turkey. ① Adding beer may make boiling subside momentarily.
- △ Cook until the turkey thermometer reaches 170°F within a marinate cycle.
- △ At 170°F remove turkey and transfer △ BREAST DOWN onto a prepping pan using roast lifting forks.
- △ Keep as much juice in the cavity as possible during the transfer.
- ① Multiple turkeys may reach 170°F at different times and may be removed at different times.
- △ Cover entire turkey with aluminum foil. Let rest for 15 minutes. ① Turkey will continue to cook and marinate a bit in this step.
- ① If mealtime is delayed, place foil-covered-turkey in oven set to 200°F to keep warm.
36. Prepare serving tray to place carved turkey slices onto.
39. Remove foil from turkey prior to carving.
- △ Place turkey ↑ BREAST UP in pan to let the marinade au jus in cavity fall into pan
- △ Carve turkey ↑ BREAST UP in pan.
- △ Splash each piece of carved turkey into the marinade au jus in the bottom of the pan.
 - ① This further moistens each piece of carved turkey and adds flavor.
- △ Dump the leftover marinade au jus onto the sliced turkey to continue to add flavor.
44. ① OPTIONAL: Pour some heated gravy over the sliced turkey on the serving tray to add moisture and another flavor to the turkey.
- △ Turkey Taste Test is a ritual where everyone gets a sample of the freshly carved turkey (ideally mid carving) to comment on the flavor profile. The FIRST taste is an honor only deemed worthy by the cooker of the turkey.
46. 🍷 Enjoy.

TURKEY SCHEMATIC

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