



OIL-LESS
I N F R A R E D
TURKEY
FRYER

Congratulations and welcome to ownership of The Big Easy® from Char-Broil®. It is our sincere hope that by reading this guide, and with a little practice, you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with your new oil-less infrared turkey fryer.

We suggest you take a few moments to read the assembly manual and ensure your cooker is assembled correctly and completely and that you are familiar with both its construction and operation before using your cooker.

There are no hard and fast rules for cooking - just some basic facts about how The Big Easy® works. The exclusive and patented infrared cooking system will help you prepare delicious fried turkey, rotisserie chicken, BBQ pork, roast beef and grilled vegetables. Use this cooking guide as an introduction to cooking with The Big Easy®. It's filled with great tips, tricks and recipes.

The most important thing you can do first is register your cooker so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your Product Guide or save a stamp and visit us at www.charbroil.com.



When you register, be sure to sign up for our free weekly email newsletter called *Sizzle on the Grill*™. Each issue is packed with new tips, tricks, recipes, party ideas and exclusive subscriber offers. We never sell or distribute your contact information. We want your Char-Broil® experience to be a great one and this is one way we can stay in touch.

Happy Cooking!

FIRST THINGS FIRST

- 1) You will find that most of the product assembly has been completed for you at the factory. Follow the Assembly Guide closely to complete any remaining steps and reference all safety and usage information found in the Product Guide.

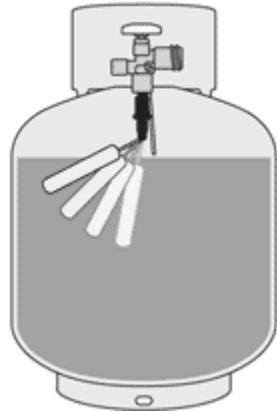
- 2) Hand-tightening the quick-connector from The Big Easy® to a full 20lb. propane tank sounds easy enough, but



thanks to some built-in safety features inside your regulator and propane tank, it **MUST** be done absolutely correctly, step-

by-step, for your cooker to function properly. Refer to the Product Guide for detailed instructions.

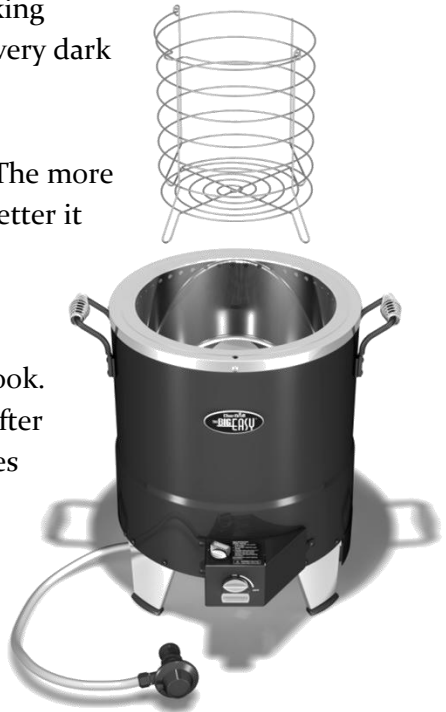
All new propane cylinders are equipped with an Overfill Protection Device (OPD) that can trip when engaging the quick-connector from any propane powered appliance.



- 3) Just like grandma's cast iron skillet, the stainless steel cooking chamber and chrome basket need to be seasoned prior to use. **This is most important** as it will allow the cooking chamber to work properly. In addition, it will make cleaning easier and inhibit rusting.

Coat all surfaces of the cooking chamber with vegetable oil. If you use a spray, which is easier to use especially on the cooking basket, wipe down the cooking chamber after spraying to ensure an even coat. Start The Big Easy® and let it burn for 15 minutes – or until the vegetable oil burns off and stops smoking. The shiny finish on the basket and cooking chamber should now have a very dark brown or bronze color.

You are now ready to cook. The more you use your Big Easy®, the better it will cook. The darker - more seasoned - the cooking chamber becomes the hotter and the more evenly it will cook. A light coat of vegetable oil after each use will keep the surfaces seasoned and help prevent any rusting – again, just like grandma's cast iron skillet.



FREQUENTLY ASKED QUESTIONS

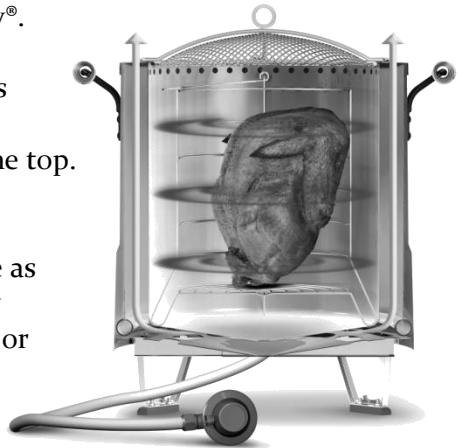
1) How does this thing work?

You'll think it's magic, but it's really simply using two methods of heat transfer. First, the propane burner heats the air between the cooking chamber and the outside of The Big Easy®.

This hot air, or convective heat, warms the cooking chamber before it escapes out the top.

The cooking chamber absorbs the heat and radiates it to the inside as 100% infrared heat. By converting the hot air, or convective heat, into infrared, radiant heat, food cooked in

The Big Easy® is moist and juicy.



2) Can I cook a frozen turkey?

No. Turkey must be completely thawed and you should always remove the giblets, neck and anything from inside the cavity before cooking.

3) Can I cook a turkey with stuffing inside?

The USDA recommends cooking stuffing separately for optimal safety and uniform doneness. Visit www.isitdoneyet.gov for more information on cooking turkey safely.

Can I use injectable marinades?

Absolutely. But if you are really into making it easy, use a dry rub on the outside. One of our favorites to use is a Creole seasoning with salt, red pepper, garlic and other spices found readily at any grocery store. Try to avoid rubs with high sugar content as the sugar can burn depending upon the time required to cook. You can also rub the skin with peanut or canola oil before using a dry rub. The infrared heat will keep your turkey moist and juicy on the inside.

4) How long will it take to cook my turkey?

With The Big Easy®, food is done when it reaches proper temperature. Use the food thermometer included or upgrade to a digital one like the Char-Broil® Smart Temp pictured below and insert the probe into the thickest part of the food, not touching bone, before lowering into the cook chamber. A general guideline for cook time is 10 minutes per pound – which will vary depending on the food being cooked and the outdoor weather conditions. See the USDA guidelines printed on the back over of this cooking guide or visit www.isitdoneyet.gov for more information on food safety.



5) **How is The Big Easy® faster than an oil fryer?**

An oil fryer requires up to 3 gallons of peanut oil that can take up to 45 minutes to preheat to the proper temperature. Cook time is about 3 minutes per pound, but it can take several hours for the oil to cool down so that you can clean up and recycle the oil. With The Big Easy®, there is no preheat time required and it will cool down after cooking in about 15 minutes. The oil-frying process, from start to finish, will take twice as long as frying without oil in The Big Easy®.

6) **When do I use the wire mesh lid?**

Use the wire mesh lid only when you are cooking in colder outdoor temperatures or towards the end of your cook time if extra browning is desired. The lid will reflect infrared heat back into the cooking chamber and can burn the exterior of your food before it is done if used for the entire cook time.

7) **Can I use the drippings for gravy?**

Yes - if they are properly prepared. Before cooking the turkey, you must insert a food-safe aluminum liner into the removable grease tray to catch the drippings. After cooking the turkey, the drippings must be heated on a stovetop to the proper temperature for doneness (180°F or 82°C). Never serve the drippings directly from the removable grease tray. Additional food-safe aluminum liners are available for purchase at www.charbroil.com.



8) How do I clean The Big Easy®?

After each use, burn off any excess grease and food debris remaining on the cooking basket or that has accumulated inside the cooking chamber by allowing unit to cook for approximately 15 minutes with the wire



mesh lid on. After the unit has cooled, a grill brush can be used to loosen any remaining material in the cook chamber. Char-Broil's palm-sized HedgeHawg™ Grill Brush, available at www.charbroil.com is ideal for this use. Visit www.charbroil.com to find a retailer near you.

After brushing, the cook chamber can then be lifted out and emptied. The wire basket can be brushed and treated similarly to the cooking grates on a gas grill. It can also be washed in a sink or dishwasher if desired.

The disposable food-safe aluminum liners for the grease tray make clean-up much easier. If any drippings spill onto the grease tray when removing it, clean with soap and water. The grease tray has a painted finish and should not be cleaned in a dishwasher. Likewise, the painted exterior surfaces of The Big Easy® can be cleaned with soap and water as desired.

Minimize cleaning between uses with a custom-fit cover for The Big Easy® available from Char-Broil®.

Poultry Recipes

Big Easy® Southern Fried Turkey

Ingredients:

- Whole turkey
- Peanut oil
- Herb seasoning or favorite low-sugar dry rub

Directions:

Prepare turkey for cooking and remove the neck, giblets and anything inside the cavity. Pat turkey dry and rub or spray with peanut oil. Season the outside with your favorite herb or garlic seasoning and place inside the cooking basket breast side up.

Cook the turkey until the internal temperature is 165° F degrees. The outside should be crisp and golden brown.

Allow the turkey to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

Easy Idea: Roast Sweet Potatoes above the turkey using The Big Easy® Cooking Rack available at www.charbroil.com.

Louisiana Style Fried Turkey

Ingredients:

- Whole turkey
- Peanut oil
- Creole dry rub seasoning
- Favorite Injectable marinade

Directions:

Prepare turkey for cooking and remove the neck, giblets and anything inside the cavity. Pat turkey dry and rub with peanut oil.

Inject turkey with a favorite marinade – see Rubs and Marinades section for recipes or your local grocer. Inject multiple locations in the breast and legs about ½” apart to evenly distribute the marinade.

Season the outside with Creole seasoning and place in the cooking basket breast side up.

Cook the turkey until the internal temperature is 165° F degrees. The outside should be crisp and golden brown.

Allow the turkey to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

Easy Idea: Skip the marinade injection step – it’s messy and your turkey will turn out moist and juicy without it.

Big Easy® Rotisserie Chicken

Ingredients:

- Whole chicken
- Herb seasoning or lemon-pepper dry rub

Directions:

Prepare chicken for cooking and remove the neck, giblets and anything inside the cavity.

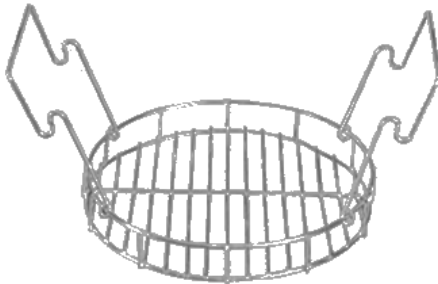
Season the outside with your favorite low-sugar dry rub and place in cooking basket breast side up.

Cook until internal temperature is 165° F degrees. The outside should be crispy and golden brown.

Allow the chicken to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

Serve with The Big Easy® Roasted Potatoes and Corn.

Easy Idea: Cook two chickens at the same time using The Big Easy® Cooking Rack available at www.charbroil.com.



Cornish Hens

Ingredients:

- 3 Cornish hens
- Mojito seasoning dry rub

Directions:

Prepare hens for cooking and remove the neck, giblets and anything inside the cavity.

Arrange the hens back-to-back with the breast side toward the outside in the bottom of the cooking basket

Cook until internal temperature is 165° F degrees. The outside should be crispy and golden brown.

Allow the hens to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

***Easy Idea:** Try a clean, no-rub, method of applying dry seasoning by sprinkling on after placing the food inside the cooking basket...*

Even better, try doing it outside just before placing the basket inside the cooking chamber and keep the kitchen clean!

Pork Recipes

Big Easy® BBQ

Ingredients:

- 5 – 7 lb pork roast or Boston Butt
- Low-Sugar Dry Rub Seasoning
- BBQ Sauce

Directions:

Season the entire cut of meat using your favorite low-sugar BBQ dry rub. Place into the cooking basket and cook until the internal temperature is 160° F degrees.

Remove the pork, cover with your favorite BBQ sauce, wrap with two layers of heavy-duty aluminum foil, and return to cooking basket for an additional 15-20 minutes.

Turn The Big Easy® off and allow the roast to remain inside the cooking chamber for an additional 15-20 minutes. The additional cook time inside the foil is not required, but will tenderize the BBQ.

Remove the basket and allow the BBQ to rest for 10-15 minutes while the cooking basket and aluminum foil cools before removing. Serve chopped, sliced, cubed or pulled.

The Big Easy® Pork Tenderloins

Ingredients:

- 2 Pork Tenderloins
- Kosher salt
- Fresh cracked pepper

Directions:

Season the tenderloins using kosher salt and fresh cracked pepper. Place into the cooking basket and cook until the internal temperature is 160° F degrees.

Tenderloins will cook fast. Check internal temperature after 30 minutes.

Allow the tenderloins to rest for 10-15 minutes while the cooking basket cools before removing. Cut tenderloins in ½ inch slices and serve with favorite sauce and side dishes.

Easy Idea: Skewer one end of the tenderloin and allow them to hang vertically inside the cooking chamber.

Beef Recipes

Big Easy® Beef Roast

Ingredients:

- 3 - 5 lb Beef Roast
- Kosher salt
- Fresh cracked pepper

Optional: seasoning sauce for marinade

Directions:

Prepare a 3 to 5 lb beef roast for cooking. Season outside with salt and pepper or a Creole rub for added spice. Place beef roast in bottom center of cooking basket, place basket in The Big Easy®. Cook beef until the internal temperature reaches a minimum of 145° F.

Large cuts of meat and turkeys can typically be removed 5 to 10 degrees prior to the desired internal temperature. When internal temp is approximately 5-10 degrees below the target you desire, remove and place on plate or tray, cover with aluminum foil and a kitchen towel. Allow to rest for 10-20 minutes while the internal temperature continues cooking the roast to the target temp. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

Easy Idea: Try cooking roasted red potatoes and corn above the roast using The Big Easy® cooking rack.

Char-Broil's® Favorite Prime Rib Roast

Ingredients:

- 5 lb rib roast
- 1 Tbsp garlic powder
- 1 Tbsp Sea Salt
- 1 Tbsp Onion powder
- 2 tsp cayenne pepper
- 2 tsp each: dried rosemary, thyme

Directions:

Mix all dry ingredients together in large mixing bowl - using fork or whisk. Place rib roast in bowl and use hands to work rub into all areas of meat (Note: rubber gloves can come in handy to prevent the spices from coating your hands.).

Place rib roast in the cooking basket - make sure the meat is centered and balanced. Cook beef until the internal temperature reaches a minimum of 145° F.

Large cuts of meat and turkeys can typically be removed 5 to 10 degrees prior to the desired internal temperature. When internal temp is approximately 5-10 degrees below the target you desire, remove and place on plate or tray, cover with aluminum foil and a kitchen towel. Allow to rest for 10-20 minutes while the internal temperature continues cooking the roast to the target temp. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

Vegetable Recipes

Roasted Red, Sweet, or Russet Potatoes

Wash and clean potatoes. Place in bottom of cooking basket or use The Big Easy® cooking rack to cook above other foods. Cook until a tooth pick can easily go into the center of the potatoes. As a general guide, a large potato will cook in the time it takes to cook a turkey or a roast.

Do not puncture or cut the skin when cooking sweet potatoes so that the natural sugar will remain in the potato. The sugar can leak onto any meat being cooked below and caramelize into a dark crust. After cooking, cut in half lengthwise and add butter and brown sugar.

Easy Idea: Try rubbing potatoes with vegetable oil and seasoning with kosher salt. The oil will help the salt stick to the skin.

Corn

Wash and clean corn in the husk, but do not remove the husk. Soak corn in cold water for 30 minutes or up to an hour. Place the corn vertically in the cooking basket.

Corn will be done in 45-60 minutes. You will know it's done when you can press a kernel and liquid comes out.

Rubs and Marinade Recipes

Mediterranean Rub

- 2 tbsp. fennel seeds, crushed
- 1 tbsp. freeze-dried chives
- 1 tbsp. mustard seeds, crushed
- 1 tsp. lemon pepper
- 1/4 tsp. garlic powder
- 1/4 tsp. salt

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1/4 cup.

Universal Smoking Rub

Good on smoked ribs, brisket, and chicken.

- 3/4 cup paprika
- 1/4 cup freshly ground black pepper
- 1/4 cup coarse salt, either kosher or sea salt
- 1/4 cup sugar
- 2 tbsp. chili powder
- 2 tbsp. garlic powder
- 2 tbsp. onion powder
- 2 tsp. cayenne

Mix the spices in a bowl and store covered in a cool, dark place or freeze. Yields 2 cups.

Asian Rub

- 2 tbsp. sesame seeds, toasted
- 2 tsp. ground turmeric
- 1 tsp. ground coriander
- 1/2 tsp. salt
- 1/2 tsp. onion powder
- 1/4 tsp. ground cumin
- 1/8 tsp. ground cinnamon

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1/4 cup.

Lamb and Beef Rub

- 2 tbsp. chopped fresh rosemary
- or 2 tsp. dried rosemary
- 2 large cloves garlic, minced
- 1-1/2 tsp. salt
- 1 tsp. freshly ground pepper
- Zest of 1 lemon or lime, finely grated

Mix the ingredients in a bowl. Coat meat surface lightly with oil then rub with seasonings. Marinate several hours before grilling. Yields 1/4 cup.

Creole Seafood Rub

Delicious when applied to almost any seafood or meat.

- 1/4 cup coarse (kosher or sea) salt
- 2 tbsp. garlic powder
- 2 tbsp. onion powder
- 2 tbsp. dried thyme
- 2 tbsp. dried oregano
- 2 tbsp. paprika
- 1 tbsp. freshly ground black pepper
- 1 tbsp. white pepper
- 1 to 3 tsp. cayenne pepper, or to taste
- 1/4 tsp. ground nutmeg

Combine all ingredients in a jar; twist the lid on airtight, and shake to mix. Apply to seafood (or meat) at least 30 minutes before grilling. Store covered in a cool, dark place or freeze for up to 6 months. Yields 1 cup.

Prize Winning Poultry Rub

- 3/8 cup paprika
- 1/8 cup freshly ground black pepper
- 1/8 cup celery salt
- 1 tbsp. onion powder
- 1 tbsp. dry mustard
- 1 tsp. cayenne
- Zest of 2 lemons, minced

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1 cup.

Creole Injectable Marinade

- 2 sticks of butter
- 1/3 cup Creole seasoning

Melt 2 sticks of butter and mix with 1/3 cup of Creole seasoning. Inject mixture into the bird and rub remaining seasoning on the outside.

Teriyaki Marinade

- 4 tsp. dry mustard
- 1 garlic clove, minced
- 4 tsp. ground ginger
- 1/2 cup olive oil
- 1 cup soy sauce

Combine all the ingredients and marinate your favorite meat. Use with pork tenderloin and marinate overnight, marinate chicken breasts 4 to 8 hours, marinate salmon for 4 hours.

Red Wine Beef Marinade

- 1/2 cup olive oil
- 1-1/2 cups red wine
- 1 tbsp. dried rosemary
- 1 tbsp. garlic powder
- 1 tsp. sweet paprika
- Kosher salt and freshly ground pepper to taste

Combine all ingredients and let rest for 30 minutes. Taste and adjust seasonings. Pour over beef. Marinate refrigerated and covered for 30 minutes (not longer or the meat will become spongy). Grill immediately.
Yields 2 cups.

Worcestershire Marinade

Excellent with beef.

- 1 small bottle Worcestershire sauce
- 1/2 cup wine vinegar
- Juice of 2 lemons
- 2 bay leaves
- 2 garlic cloves, sliced
- Seasoned salt
- Seasoned pepper

Mix together. Allow steak to marinate for 2 to 3 hours. Marinate roast overnight.
Yields about 1-1/2 cups.

Chicken or Fish Marinade

- 1/2 cup olive oil
- 1 cup dry white wine
- Juice of 2 lemons
- Zest of 1 lemon
- 4 cloves garlic, chopped
- Dash of red pepper flakes
- Kosher salt and freshly ground pepper to taste

Combine all ingredients and let rest for 30 minutes. Taste and adjust seasonings. Pour over chicken or fish. Marinate refrigerated and covered for 30 minutes (not longer or the meat will become spongy). Grill or cook immediately.

Yields 2 cups.

Beer Marinade

This marinade is perfect for beef or game.

- 1-1/2 cups beer (strong-flavored beer)
- 2 tbsp. cider or wine vinegar
- 1/2 cup olive oil
- 1 small onion, thinly sliced
- 2 garlic cloves, finely chopped
- Salt and freshly ground black pepper

Combine all ingredients and marinate for 8 to 48 hours.

Yields 2 cups.

Basic Pork Sop

- 2 cups cider vinegar
- 3 tbsp. freshly ground black pepper
- 2 tsp. salt
- 1 tbsp. Worcestershire sauce
- 1 tbsp. paprika
- 1 tbsp. cayenne

Combine all ingredients and add 1 cup of water. Warm over low heat before using. Yields 3-1/2 cups.

Herb-Curry Marinade for Poultry or Seafood

- 1/2 cup dry sherry
- 1/4 cup salad oil
- 2 tsp. salt
- 1 tsp. thyme leaves
- 1 tsp. basil leaves
- 1 tsp. tarragon leaves
- 1/2 tsp. curry powder
- 1/2 tsp. garlic powder
- 1/2 tsp. lemon pepper

Combine ingredients, blending well. Marinate poultry or fish overnight in refrigerator.

Yields about 1 cup.

Mr. Drigger's Secret Barbecue Sauce

Can easily be doubled or halved.

- 2 cups ketchup
- 2 cups mustard
- 2 cups vinegar
- 2 cups Worcestershire sauce
- 1 stick margarine
- Tabasco sauce to taste
- Black pepper to taste

Combine all ingredients in a large saucepan and cook over low heat stirring often until thickened.

Yields 8-1/2 cups.

Hot Stuff Barbeque Sauce

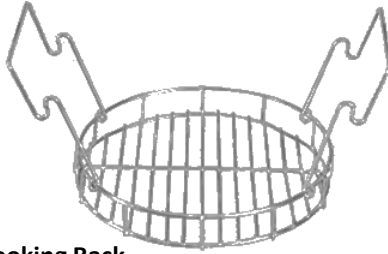
- 1 cup water
- 2/3 cup white vinegar
- 1/3 cup tomato puree
- 1 tbsp. finely ground black pepper
- 1 tbsp. chile powder mix
- 2 tsp. salt
- 1-1/2 tsp. cayenne pepper
- 1-1/2 tsp. granulated sugar
- 1 tsp. garlic powder

Combine all ingredients and mix thoroughly.

Yields 2 cups.

Your source for **Recipes,**
Accessories, and How-
To-Videos for The Big
Easy® hosted by
Marc Summers of
The Food Network® is

www.charbroil.com



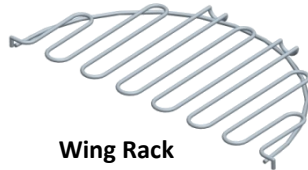
Easy Out Cooking Rack



Custom Fit Cover



High Heat Gloves



Wing Rack

“Is it *done* yet?”



**USDA RECOMMENDED SAFE MINIMUM
INTERNAL TEMPERATURES**



Beef, Veal, Lamb Steaks & Roasts

145 °F



Fish

145 °F



Pork

160 °F



Beef, Veal, Lamb Ground

160 °F



Turkey, Chicken & Duck

165 °F

www.IsItDoneYet.gov