



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 TRU-Infrared Smoker, Roaster & Grill.

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

There are no hard and fast rules for cooking - just some basic facts about how The Big Easy® works. The exclusive and patented TRU-Infrared cooking system will help you prepare wonderful meals. 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.

When you register, be sure to sign up at live.charbroil.com for grilling 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. Complete any remaining steps and reference all safety and usage information found in the Product Guide.

Make certain that the holes in the cooking chamber are positioned towards the smoker box. This will ensure that smoke flows properly during use.

- 2) Hand-tightening the LP hose 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.**



- 3) Just like grandma’s cast iron skillet, the stainless steel Cooking Chamber needs 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 interior surfaces of the cooking chamber with vegetable oil. If you use a vegetable spray, wipe down the cooking chamber after spraying to ensure an even coat. Start The Big Easy®, close the lid and let it burn until the vegetable oil burns off and stops smoking. The shiny finish of the stainless steel 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.

SMOKING

Smoking food has never been... well... *easier*. Instead of charcoal or wood, The Big Easy® uses the convenience of its TRU-Infrared cooking system. Smoke flavor is added using about a ½ lb. of wood chips or pellets inside the stainless steel smoker box.



To begin, prepare the cooking basket with the food you plan to smoke. Food can be placed in the bottom of the cooking basket and/or closer to the top using the cooking racks. Food placed higher in the cooking basket will be exposed to more smoke and will cook slightly faster.

Fill the smoker box and position it in the side of the cooker. Do not fill above the top of the smoker box. Ignite The Big Easy®, ensure that the temperature control is set to HIGH and close the hood. The wood chips will heat up and begin to smoke after 5-10 minutes - depending on outside weather conditions. In cold or windy conditions, it will take longer for the wood chips to begin smoking. Once the chips start to smoke, turn the temperature control to LOW, and lower the cooking basket with the food inside into the chamber.



Real wood chips will smoke for 45 minutes in the smoke box. Wood pellets will smoke almost twice as long. When refilling the smoke box, leave a few burning embers to help start the new chips or pellets smoking. If you have no embers left or want to start with a full box of fresh chips or pellets, simply fill no higher than the top of the smoker box and preheat on HIGH for approximately 15 minutes or until they begin to smoke. Don't forget to turn the Power Level back to the original setting. The 15 minutes of cook time on HIGH will not affect your overall cooking results.

It is normal for some smoke to leak out around the edges of the smoker box on LOW. If burner is left on HIGH setting, wood chips will burn too fast and an excessive amount of smoke will escape around the edges of the smoker box.

ROASTING

Cooking on HIGH with The Big Easy® will allow you to prepare Rotisserie Chicken and other recipes without the hassles of traditional rotisserie cooking. When roasting with The Big Easy®, there are no forks and spit rod to balance or troublesome flare-ups to control. No pre-heating is required. Place the food in the cooking basket. (Food placed higher in the basket using the cooking racks will cook faster.) Lower the cooking basket with your food inside into the cooking chamber. Turn to HIGH and ignite the burner.

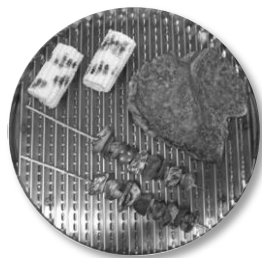
Start out with the lid closed. If your food browns faster than you like, simply open the lid to finish cooking your food to the proper internal temperature.

This is also how you can make a delicious, safe and healthy Southern Fried Turkey – without gallons of oil to purchase or recycle.

GRILLING

Food can be grilled with the lid open or closed and the temperature setting on high or low – but always preheat on high for 15 minutes with the lid closed before placing your food on the grate. Wood chips or pellets can be used inside the smoker box while grilling. You will find that

The Big Easy® is perfect for grilling smaller foods that can fall through the grates on other grills and fatty foods such as bacon or hamburgers. The enclosed burner design eliminates any flare-ups from dripping grease.



To prolong the life of the cooking basket, remove it from the chamber when using the grilling grate. It is not recommended to place food in the cooking basket while using the grilling grate.

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, also known as 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 TRU-Infrared heat. By converting the hot air, or convective heat, into TRU-Infrared, radiant heat, food cooked in The Big Easy® is moist and juicy.



2) **Do I need to soak the wood chips in water?**

No. Soaking the wood chips in water before use will not extend the smoking time; only lengthen the time before they start to smoke.

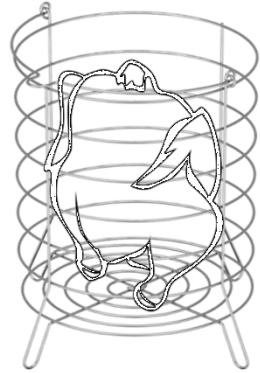
3) **Can I cook a frozen turkey?**

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

4) **How should I prepare poultry?**

The turkey or chicken must be completely thawed and you should always remove the giblets, neck and anything from inside the cavity before cooking. Remove the metal or plastic tie that may be used to bind the legs together before putting the turkey in the

cooking basket. Opening the legs will allow the turkey to cook evenly and maintain its position inside the basket. Always set the turkey inside the basket with the breast up and the legs down so that it can cook evenly.



5) Can I cook a turkey with stuffing inside?

The USDA recommends cooking stuffing separately for optimal safety and uniform doneness.

6) Can I use injectable marinades?

Absolutely. But if you are really into making it easy, simply 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 if you are roasting with the temperature setting on HIGH. When preparing fried turkey or rotisserie chicken, you can rub the skin with peanut or canola oil before using a dry rub if desired. The TRU-Infrared heat will keep your food moist and juicy on the inside.

7) How long will it take to cook?

With The Big Easy®, food is done once it reaches proper internal temperature. Always use a food thermometer to check doneness and remember these USDA guidelines for proper use:

- 1) Insert the probe into the thickest part of the food - not touching bone, fat or gristle before lowering into the cook chamber.

- 2) After cooking, check the temperature in several places to make sure the food is evenly heated.
- 3) Compare your thermometer reading to the USDA guidelines printed inside the back cover of this guide to determine if your food has reached a safe temperature.
- 4) Make sure to clean your food thermometer with hot, soapy, water before and after each use.

Cook times will vary depending on outdoor weather conditions, but generally you can expect 10 minutes per pound for turkey, 15 minutes per pound for chicken, and 30 minutes per pound for pork or beef roasts.



Use the included food thermometer for larger cuts of meat where at least three-quarters of the stem length can be inserted into the turkey, chicken or roast. For smaller foods, use an instant-read thermometer that measures temperatures closer to the tip of the stem.

8) 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. When roasting with The Big Easy®, no preheat time is 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®.

9) Can I use drippings for gravy?

Yes - if they are properly prepared. Before cooking, you must insert a food-safe aluminum liner into the removable grease tray to catch the drippings. After cooking, 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.



10) What is the easiest way to remove food from the basket?

Patience is a Virtue. When you remove the basket from the cooking chamber, you will be tempted to want to immediately remove the food from the basket. Instead, set the basket on a tray or platter and allow the food to rest for 10-15 minutes. Once the basket has cooled, gently separate any places where the turkey, chicken or roast has attached itself to the basket during cooking and turn the basket on its side to remove.

11) 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 burn for approximately 15 minutes on HIGH with the lid CLOSED or until it stops smoking. After the unit has cooled, a grill brush can be used to loosen any remaining material in the cook chamber or grilling grate.

After brushing/scraping the bottom of the cook chamber, it can then be lifted out and emptied. The cooking basket and racks can be brushed and treated similarly to the cooking grates on a gas grill. They can also be washed in a sink or dishwasher if desired.

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 exterior surfaces can be cleaned with soap and water as desired.

A light coat of cooking spray on the stainless steel cooking chamber after cleaning will help protect against rusting and build the seasoned finish – again, just like a cast iron skillet.

Poultry Recipes

Big Easy® Southern Fried Turkey

Cook Setting: Roast

Ingredients:

- Whole turkey
- Peanut oil (optional)
- 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. 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.

Louisiana Style Fried Turkey

Cook Setting: Roast

Ingredients:

- Whole turkey
- Peanut oil (optional)
- 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. 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

Cook Setting: Roast

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. 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 two Half Racks in the cooking basket.

Cornish Hens

Cook Setting: Roast or Smoke

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. 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

Cook Setting: Smoke

Ingredients:

- 3-7 lb pork roast or Boston Butt
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season the entire cut of meat using your favorite BBQ dry rub. Place into the cooking basket and cook until the internal temperature is at a minimum of 145° F.

For pulled pork, cook until the internal temperature reaches 190° F. Once the internal temperature reaches 145° F, you may choose to remove the pork, cover with your favorite BBQ sauce, and wrap with two layers of heavy-duty aluminum foil, before returning it to the cooking basket for the additional cook time.

When done, remove the basket from the cooking chamber and allow the BBQ to rest for 10-15 minutes while the cooking basket and aluminum foil cools.

The Big Easy® Pork Tenderloins

Cook Setting: Smoke or Grill

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 145° F.

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: Instead of cooking in the basket, simply place on the grilling grate.

Big Easy® Baby Backs

Cook Setting: Smoke

Ingredients:

- 1 Rack of Baby Back Ribs
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season ribs using your favorite BBQ dry rub. Full racks of ribs may need to be cut to best position inside the cooking basket. The half-racks can also be used to position so that heat can circulate around both sides of the ribs.

Smoke and check for doneness (145° F) using an instant read thermometer for smaller foods. If you like them extra tender and tasty, remove, cover with your favorite BBQ sauce, and wrap them with two layers of heavy-duty aluminum foil. Place the aluminum-foil-wrapped ribs back into the cooking basket and allow them to cook for an additional 30 minutes on LOW.

Remove the basket and allow the ribs to rest for 10-15 minutes while the cooking basket and aluminum foil cools.

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Beef Recipes

Big Easy® Beef Roast

Cook Setting: Smoke

Ingredients:

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

Directions:

Prepare a 3-5 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 a few degrees prior to the desired internal temperature. When internal temp reaches your target temperature, remove and place on plate or tray and cover with aluminum foil. Allow the roast to rest for 10-20 minutes while the internal temperature continues to rise. 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 Half Racks.

Char-Broil's® Favorite Prime Rib Roast

Cook Setting: Smoke

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).

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 5-10 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 inside the potato. The natural 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 as desired.

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

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 its done when you can press a kernel and liquid comes out.



Wing Rack



Wood Chips



High Heat Gloves

“Is it *done* yet?”



USDA RECOMMENDED SAFE MINIMUM
INTERNAL TEMPERATURES

165° F

Whole poultry

165° F

Poultry breast

165° F

Ground poultry

160° F

Ground meats

145° F
and allow to
rest at least
3 minutes

Beef, pork, lamb, and veal
(steaks, roasts and chops)