



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 Oil-less turkey fryer.

We suggest you take a few moments to read the Product Guide and 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.



FIRST THINGS FIRST

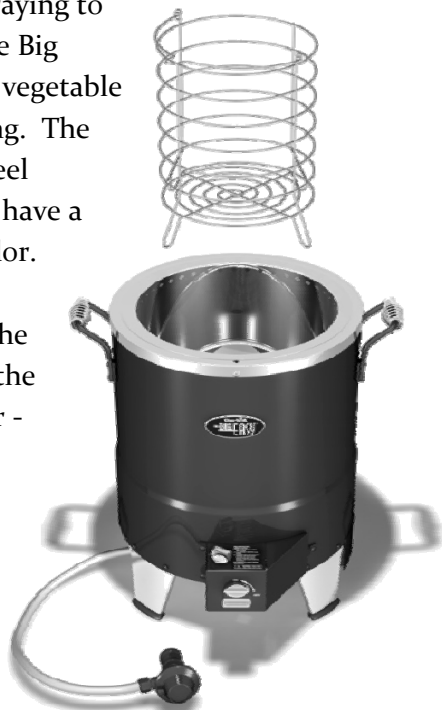
- 1) You will find that most of the product assembly has been completed for you at the factory. Complete any remaining steps and reference all safety and usage information found in the Product Guide.
- 2) Hand-tightening the regulator from The Big Easy® to a full 20lb. propane tank sounds easy enough, but thanks to some built-in safety features inside your regulator and propane tank, it **MUST** be done absolutely correctly, step-by-step, to achieve proper gas flow and optimal cooking temperature. 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® 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.

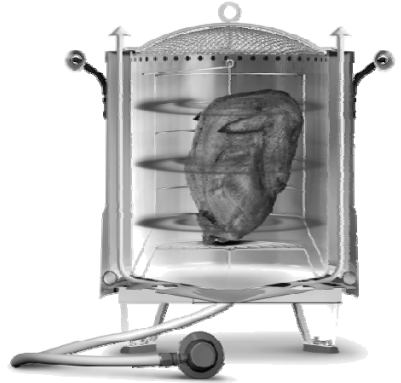


FREQUENTLY ASKED QUESTIONS

1) How does this thing work?

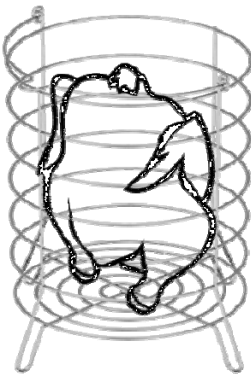
You'll think it's magic, but it's really simply using two methods of heat transfer. First, the propane burner heats the air between the cooking chamber and the outside of The Big Easy®.

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 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) How should I prepare the turkey?

The turkey 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.



3) Can I cook a turkey with stuffing inside?

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

4) 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. You can also rub the skin with peanut or canola oil before using a dry rub. The TRU-Infrared heat will keep your turkey moist and juicy on the inside.

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

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 min per pound for turkey, 15 min 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. Always follow the instructions for use from the manufacturer.



6) 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. After preheating, cook time is about 3 minutes per pound, but it can take several hours for the oil to cool down before 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®.

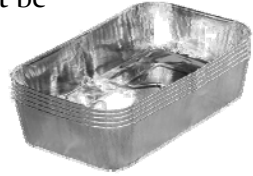
7) When do I use the wire mesh lid?

Use the wire mesh lid only when you are cooking in colder outdoor temperatures, extremely windy days, 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.



8) 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.



9) What is the easiest way to remove a cooked turkey from the basket?

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

10) 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 in the bottom of 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 bottom of the cook chamber.

After brushing/scraping the bottom of the cook chamber, it 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. The outside should be crisp and golden brown.

Allow the turkey to rest for 5-10 minutes while the cooking basket cools before removing. Carve and enjoy.

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. The outside should be crisp and golden brown.

Allow the turkey to rest for 5-10 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. The outside should be crispy and golden brown.

Allow the chicken to rest for 5-10 minutes while the cooking basket cools before removing. Carve and enjoy.

Serve with The Big Easy® Roasted Potatoes and Corn.



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. The outside should be crispy and golden brown.

Allow the hens to rest for 5-10 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 outdoors just before placing the basket inside the cooking chamber and keep the kitchen clean!

Pork Recipes

Big Easy® BBQ

Ingredients:

- 3-5 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 at a minimum of 145° F.

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 15-30 minutes.

Remove the basket and allow the BBQ to rest for 5-10 minutes while the cooking basket and aluminum foil cools before removing. Serve chopped, sliced, cubed. For pulled-pork, cook inside the aluminum foil until internal temperature reaches 190 - 200° F.

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 at a minimum of 145° F.

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

After removing the cooking basket, allow the tenderloins to rest for 5-10 minutes while the cooking basket cools. 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.

After removing the cooking basket, allow the beef roast to rest for 5-10 minutes while the cooking basket cools. Cut and serve with favorite sauce and side dishes.

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.).

After removing the cooking basket, allow the prime rib roast to rest for 5-10 minutes while the cooking basket cools. Cut and serve with favorite sauce and side dishes.

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.

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 toothpick 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.

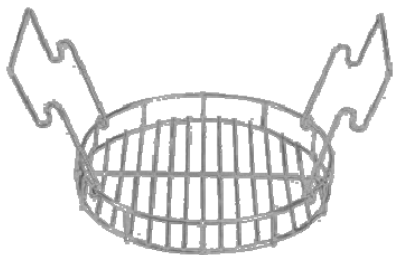
Do not puncture or cut the skin when cooking sweet potatoes so that the natural sugar will remain in the potato. The sugar can leak onto any meat being cooked below and caramelize into a dark crust. After cooking, cut in half lengthwise and add butter and brown sugar.

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.



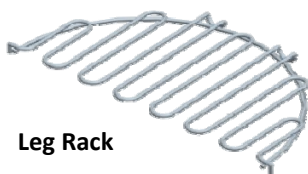
Easy Out Cooking Rack



Custom Fit Cover



High Heat Gloves



Leg Rack

“Is it *done* yet?”



USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES

165 °F	Whole poultry
165 °F	Poultry breasts
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)