

# ***Camp Cooking a Turkey, Goose, or Duck***

## **The Oven:**

- 3 - 6' - 7' poles or furring strips to lash into a tripod & lashing rope
- 3 - 4' light duty posts
- 3 - 1' x 4' pieces of 1/4" hardware cloth
- 1 - Package of S-hooks (about 1 1/2")
- 1 - Package of 16 or 18 guage aluminum wire
- 1 - 7' length of light chain
- 1 - Roll aluminum foil

## **The Tools:**

Tin snips      Pliers      Wire Cutter      Leather gloves

1. Make 3 tubes, 38" long, 3" in diameter. The tubes need to be open on top. Use the excess hardware cloth to seal the bottom of the tubes.
2. Secure the tubes to a post with wire. Put the seam of each tube against the post. Keep the open top just below the top of the light duty post.
3. Attach a S-hook to the end of the chain.

## **Using the oven:**

1. Place post into the ground in a triangle, 30" apart. The tubes must be facing inside the triangle. There should be a minimum of about 6" from the ground to the top of the tube.
2. Lash the three poles together, creating a tripod. Place the tripod so each leg is centered between the upright posts.
3. Wrap the posts with aluminum foil. Only one layer is needed. Add sections until the three posts are covered from the top of the tubes to the bottom of the tubes.
4. Truss the Turkey, Goose, or Ducks with aluminum wire. Attach the wire to the S-hook on the chain.
5. Dangle the bird to a point 1/2 way down the tubes, being careful to center the bird as much as possible. Wrap the extra chain to support the bird.
6. Place a disposable aluminum pan under the bird to catch the drippings.
7. Put 4 or 5 self-lighting charcoal briquettes into each tube. Fill the rest of the tube about 1/2 full of regular charcoal.
8. Light the self-lighting charcoal. Throughout the day, continue to keep the tubes about 1/2 full of regular charcoal.

## **Tips:**

- Hammer post through disposable pie tins to collect the ash that falls from the charcoal or lay aluminum foil onto ground before assembling the oven.
- Use a new, wide paint brush, to brush the ash off the finished bird.
- Take pictures. No one believes this works!

# ***Cooking The Bird***

**The Sample Menu:** Turkey w/apple stuffing  
Potato Buds  
Gravy  
Baby carrots  
Fried Apple Desert

Purchase the turkey, goose, or ducks in enough time for the poultry to defrost completely.

At the campsite, rub cavity of the bird with salt. Place whole apples into the cavity if you desire. Regular stuffing becomes very soggy. Works well unstuffed. Truss the bird using double layer of aluminum wire instead of string. Rub the outside of the bird with salt and pepper. Suspend in oven.

## **The Details:**

### **Unstuffed Whole Turkey:**

<b><i>Weight</i></b>	<b><i>Time</i></b>	Inside Temperature must be: 180 to 185 Degrees F
4 - 6 lbs.	2 to 3 hours	
6 - 8 lbs.	3 to 3 1/2 hours	
8 - 10 lbs.	3 1/2 to 4 hours	
10 - 12 lbs.	4 to 5 hours	
About 25 minutes per pound.		

16-24 pound turkey gives more meat per pound and is more moist and tender. Plan about 1 pound per person -- because of the weight of the bones.

## Unstuffed Whole Goose:

<b>Weight</b>	<b>Time</b>
4 - 6 lbs.	2 3/4 to 3 hours
6 - 8 lbs.	3 to 3 1/2 hours
8 - 10 lbs.	3 1/2 to 3 3/4 hours
10 - 12 lbs.	3 3/4 to 4 1/4 hours
12 - 14 lbs.	4 to 4 3/4 hours

## ***Fried Apples***

6 - 8 apples	Core and cut apples into wedges. Melt margarine, add sugar and rest of seasoning. When sugar starts to melt, add apples. Stir until apples are soft.
1 stick Margarine	
1/2 cup sugar	
1/2 teaspoon cinnamon	
1/4 teaspoon nutmeg	
Dash salt	

## Unstuffed Whole Duck(s):

<b>Weight</b>	<b>Time</b>
4 - 5 lbs. each	2 1/2 to 3 hours
You can bundle 2 or 3 ducks together.	