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Char-broil tru-infrared oil-less turkey fryer bundle

When we say easy, we mean it. The Big Easy® series cooks with TRU-Infrared™ cooking technology—not oil—so you can enjoy fried goodness without stress or mess. FRY IT ALL From turkeys to chickens to roasts, The Big Easy® Oil-Less Turkey Fryer can handle up to 16lbs. TRU-INFRARED™ COOKING TECHNOLOGY No more using hot oil that can splatter, spill and burn. TRU-Infrared™ cooking technology keeps the frying process clean while preventing flare-ups and cooking food to perfection. ROTARY IGNITION The Big Easy® Oil-Less Turkey Fryer is easy from the start. Simply hook up your tank and turn the rotary ignition to begin. Today only, Amazon is offering up another awesome deal! Hop over and snag this highly rated Char-Broil The Big Easy TRU-Infrared Oil-Less Turkey Fryer Bundle w/ 2 Leg Racks and Kabob Set for only \$74.99 shipped (was \$115.61). This is the LOWEST price this has been! The Char-Broil Big Easy TRU-Infrared Oil-less Turkey Fryer is the stress-free way to fry your turkey. With no hot cooking oil to purchase, splatter, or dispose of, the Char-Broil Big Easy gives you a delicious, safe, and simple alternative to oil-fried turkey. The Big Easy uses infrared heat to cook a turkey from start to finish just as quickly as oil-frying - and, of course, food cooked without oil is healthier, too! Please note, a propane tank is required for operation (not included). Char-Broil's patented infrared cooking technology prevents flare-ups, eliminates hot and cold spots, and delivers juicy, crisp, and flavorful results every time. Prepare perfect turkeys (up to 16 lbs.), chickens, beef roasts, pork tenderloins, and other large cuts of meat with injectable marinades - or use seasoned rubs on the outside (not an option with traditional fryers). No hot oil to burn, splatter, or spill! Save money and stress without having to purchase or dispose of any oil - and, of course, the food is healthier, too! Includes cooker, cooking basket, lifter, meat thermometer, and quick start cooking guide. (propane tank required for operation- not included). Measures 24.5" H with a 21.1" diameter and weighs 30 lbs. Remember, prices can change at anytime. Shipping when you spend \$25 on books. You'll also snag FREE shipping with Amazon Prime or on orders of \$49 or more. See more Amazon Deals! See more Christmas Deals! About this item. Oil-Less Turkey Fryer is a smart option for those trying to watch their calories. Patented infrared cooking technology prevents flare-ups, eliminates hot and cold spots, and delivers juicy, crisp, and flavorful results every time. Prepare perfect turkeys (up to 16 lbs.), chickens, beef roasts, pork tenderloins, and other large cuts of meat with injectable marinades - or use seasoned rubs on the outside (not an option with traditional fryers). No hot oil to burn, splatter, or spill! Save money and stress without having to purchase or dispose of any oil - and, of course, the food is healthier, too! Includes cooker, cooking basket, lifter, meat thermometer, and quick start cooking guide. (propane tank required for operation- not included). Measures 24.5" H with a 21.1" diameter and weighs 30 lbs. The Char-Broil Big Easy TRU-Infrared Oil-less Turkey Fryer is the stress-free way to fry your turkey. With no hot cooking oil to purchase, splatter, or dispose of, the Char-Broil Big Easy gives you a delicious, safe, and simple alternative to oil-fried turkey. The Big Easy uses infrared heat to cook a turkey from start to finish just as quickly as oil-frying - and, of course, food cooked without oil is healthier, too! The meat is always cooked evenly inside of a double-wall cylindrical cooking chamber, powered by a fully enclosed propane burner: Char-Broil's patented Heat Wave infrared technology prevents flare-ups, eliminates hot and cold spots, and delivers juicy, crisp, and flavorful results every time. Safely cook a turkey (up to 16 lbs.) or chicken in about 8 to 10 minutes per pound - there's no waiting for the oil to heat up. Roasts and most other large cuts of meat cook for slightly longer. You can prepare your bird or meat with the same injectable marinade you already use, or you can use seasoned rubs on the outside - which is not an option with traditional fryers. Experience the flavor when infrared heat circles the cooker to penetrate the meat evenly and seal in juices. The result is a bird that's moist on the inside and crispy on the outside without the risk, hassle or added fat and calories of oil. Show More Patio Lawn And Garden › Grills And Outdoor Cooking Disclaimer: The price shown above includes all applicable taxes and fees. The information provided above is for reference purposes only. Products may go out of stock and delivery estimates may change at any time. desertcart does not validate any claims made in the product descriptions above. For additional information, please contact the manufacturer or desertcart customer service. While desertcart makes reasonable efforts to only show products available in your country, some items may be cancelled if they are prohibited for import in Seychelles. For more details, please visit our Support Page. Activate and hold the button to confirm that you're human. Thank You! Try a different method Here in Alabama, Thanksgiving means my husband's grandmother's chicken and dressing (similar to this recipe). While it's always a treat, I do miss eating my family's traditional turkey. Because the dressing is so plentiful and filling, no one has room for another huge dish — which means roasting a large turkey for the holiday doesn't exactly make sense for us. But this year, when I heard about a way to cook a smaller turkey to juicy perfection — and with an extra-crispy skin — without turning on my oven or buying gallons of oil, I had to try it. Related: 15 Best Air Fryer Thanksgiving Recipes There are a couple oil-less turkey fryers on the market, but by far the most popular is The Big Easy oil-less turkey fryer, a model made by Char-Broil. Traditionally, a turkey deep fryer cooks a turkey in hot oil that's heated by an external burner. This gadget, on the other hand, uses infrared cooking technology (powered by propane) that's said to create an even heat with no flare-ups. The Big Easy is available at numerous retailers, including Williams Sonoma (\$159.95), Lowes (\$129), and Amazon (\$159.99). In addition to the fryer itself, you can pick up useful accompaniments to the gadget such as a cover and a 22-piece accessory kit that makes frying foods other than a whole bird all the easier. Amazon offers these items conveniently bundled in various combinations; you can purchase the fryer, cover, and accessory kit together for just around \$200. After assembling the fryer (which took about an hour, start to finish), you must season it. My husband and I did this by rubbing down the shiny metal inside with vegetable oil using a paper towel, then cranked up the heat until it turned dark inside and stopped smoking. Then, we turned off the heat to prep the turkey. The owner's manual recommends food be at least 40 degrees F before adding it to the fryer, so after thawing our 7-pound turkey breast in the fridge for two days, we let it sit on the counter for about 30 minutes before frying to help it warm up slightly from fridge temperature (38 degrees F). Related: 3 Ways to Safely Thaw a Frozen Turkey Next, it was time to add the turkey to the fryer. We poured a little more marinade into the included flavor infuser stand, then set it inside the wire basket and lowered it down into the fryer. From there, we added the mesh lid to the top and set a timer, then waited to catch a whiff of the delicious smells. When the turkey was done, reaching a safe temperature (and looking especially delicious with bubbly, seasoned skin), we carefully removed it from the fryer while still inside the basket and let it cool for a few minutes. Then, we used two large forks to transfer the turkey to a platter and covered it with foil to rest for about 20 minutes, as directed in the gadget's instructions. Having read multiple reviews like "Hands down, the best turkey I've ever had!" I had high expectations when it was time to eat. Unfortunately, this turkey didn't quite live up to the hype for me. It was moist, but not as juicy as I would have preferred or anticipated, and it was tough to cut clean slices. While it made for a nice meal and leftovers for turkey sandwiches, it didn't leave me ready to incorporate the oil-less turkey fryer into my regular cooking routine. Maybe it's because my husband is a pro at smoking on his pellet grill, which turns out delicious smoky, moist poultry every time — so I'm a little spoiled. That said, this was our first go with the appliance, and I could see this fryer being a really nice tool for someone who doesn't own a pellet grill or a smoker, or who has limited backyard space but still wants a way to cook a whole bird outdoors. All to say, I definitely plan to give it another try, as other reviewers say the results have gotten better as their device became more seasoned, but I wasn't blown away on our Big Easy fryer's maiden voyage. Once we got the infrared turkey fryer assembled and correctly hooked up to the propane tank, it was low-effort, smooth sailing. After seasoning the turkey, we simply placed it over the flavor infuser and lowered the cage with the bird down into the fryer, then ignited the machine with a turn of a knob and let it rip — no additional attention required except to check the temperature of the bird. Throughout the cooking process, the fryer was quiet and contained, without any visible flames or smoke. This fryer would be safe and easy to use even in a small outdoor area. Not to mention, it's an incredible way to make your turkey outdoors and free up precious oven space in your kitchen. Given that not everyone is a grill-master or has experience at/equipment for smoking meats, and traditional oil-filled turkey fryers can (understandably) be quite intimidating, I'd say this oil-less fryer could be just the right option for many home cooks who are preparing their family's Thanksgiving bird. Frying a turkey this way was quick and efficient. Roasting turkey in the oven takes about 13 minutes per pound at 350 degrees F, while the instructions for the fryer estimated about 10 minutes per pound. For our 7-pound turkey breast, we first set a timer for 1 hour, and ended up cooking it about 75 minutes to bring it up to 165 degrees F. I've never deep-fried a turkey the traditional way, but this method felt infinitely safer than using a vat of oil. There was little mess to clean up afterward, too — just wiping out the inside of the fryer. If you've never cooked a whole turkey before, this has to be one of the simplest methods out there, and good for beginners (as long as you have help assembling it). The compact tray beneath the heating element collects all the drippings, which you can easily (and carefully) remove, pour into a saucer, and whip up your favorite turkey gravy. The price point is slightly higher than a turkey fryer that requires oil, but its versatility means you can bust it out for more than Thanksgiving — lending more value. The Char-Broil website has recipes for other meats to cook in The Big Easy, including ham, chicken wings, beer can chicken, roast beef, and prime rib. Though at first it seemed like a relatively simple device, the infrared turkey fryer was frustrating to assemble. The instructions included in the manual are small drawings with no accompanying text, so they were tricky to follow. We ended up screwing on the legs in the wrong spots, only realizing so after the device felt wobbly once standing it upright. It takes two people to build this correctly, and you'll need to be extremely precise when attaching the propane tank. All pieces on the fryer get hot — really hot. I learned this the hard way when, without thinking, I reached to pull off the lid and nearly burned the fingerprints off my right hand. Be sure to have heat-safe gloves handy (none are included, but should be?) for handling the fryer and attachments. If you're cooking for a big family, this fryer likely isn't for you — it can only hold a turkey up to 16 pounds, and I think that would be pushing it. Cooking a stuffed turkey in the infrared fryer is not recommended, as it takes too long to heat the middle to the recommended safe temperature of 165 degrees. (However, the USDA doesn't recommend stuffing a turkey for food safety reasons, anyway.) The infrared "fried" turkey will never be as moist and juicy as a true deep-fried turkey, or achieve the extra-crispy skin, say reviewers. Overall, the taste was fine and this method made for a pretty turkey, but it was lacking in moisture for me. Plus, I prefer a smoky flavor, and you simply can't get that with this device.

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