



## Welcome to our first quarterly newsletter!

Ceramic Grillworks (CGW) is dedicated to helping our fellow grillers. This and future newsletters will contain great grilling recipes, tips, techniques, unique and must have equipment, upcoming events along with a Q/A section. Our mission is to cultivate a community of grilling enthusiasts who can share in our enthusiasm for outdoor cooking. Please send all comments to [sales@ceramicgrillworks.com](mailto:sales@ceramicgrillworks.com). If we print your tip, technique or recipe, you will receive a free bottle of Dizzy Pig or John Henry rub of your choice. Our next newsletter will be our special Holiday issue due out in early December. From all of us at Ceramic Grillworks we wish you and yours a very filling and Happy Thanksgiving.



As winter approaches, please be mindful that Thanksgiving, Christmas and New Years are great Holidays that can revolve around grilling. This issue is dedicated to grilling a turkey. Not only will this be the best tasting turkey you ever had, it frees up the oven for more side dishes and minimizes the dreaded cleanup.



## Thanksgiving Turkey on the Grill Dome

The large Grill Dome will hold up to a 28# turkey. A 24# turkey was used for this demonstration.

Items Needed:

- Disposable oval tray to hold the drippings to make Gravy
- V-Rack to support the turkey
- Meat thermometer/Digi Q (Optional)
- 1 Gal Ziploc bag of Ice
- Wood chips/chunks of your choice (be sure to soak them for at least 30 min prior to cooking)
- 1 stick of softened butter
- DD Rack with disposable 10" pie pan
- 2 each: Apples (your choice), Oranges, Carrots, Celery, Onions
- Thyme, Rosemary, Sage, Salt & Pepper
- ½ Bottle of white wine

### **Step 1**

Wash and dry turkey inside and out. If using a frozen turkey, make sure to fully thaw the bird and remove the inner packet containing the neck and gizzards. Season the inside cavity with salt & pepper. If making a seasoned butter, mix the softened butter with chopped herbs, roll into a log and roll up in Saran Wrap, place in the refrigerator until firm. Cut into ¼ inch slices. Put 2 slices under the skin on both sides of the breast. Rub the remainder of the butter on the skin of the turkey. Season the outside of the turkey with salt & pepper and place on the v-rack inside the disposable tray. Put the bag of ice on the breast for at least 20 minutes. Cut up 2 apples, 2 oranges 2 carrots, 2 celery stalks and 2 large onions into quarters and place inside the turkey cavity. Whatever doesn't fit, place into the bottom of the disposable pan. Empty ½ bottle of white wine over the turkey and into the cavity.



### **Step 2**

Preheat the grill. Load the firebox ½ full of charcoal. If using your Digi Q, set your pit temp to stabilize the grill between 325°-350°. Strain your wood chips or chunks and place them on top of the charcoal, place the DD rack and indirect cooking pan into place.





### Step 3

Place cooking grate and turkey without ice bag onto grill. Place meat probe into the thigh making sure to avoid any bones. If using a Digi Q, place pit probe onto the end of the meat probe as shown in the below picture. Close lid and cook until the thigh meat registers 180° could take 5 to 6 hrs.



### Step 4

Remove turkey from grill and cover with foil to let the turkey rest for 20 minutes before carving. This is a good time to make the gravy from the drippings in the disposable pan.



### What's New

Ceramic Grillworks Inc. is pleased to announce that we now carry the "Super Peel" Pizza Peel. This revolutionary design eliminates the use of cornmeal and flour on your pizza peel. No more sticking dough. It's easy to pickup and place the pizza/cookies/breads/etc. anywhere you need. Please visit our web store for a more detailed look.



### Quick Tip

In each newsletter we will be providing a tip to help your enjoyment of outdoor cooking. Our helpful tip is: With the cold weather approaching and you just have to get out there and cook, you may find your lid frozen to the base, if not covered, (OOHH NO, NOW WHAT!!!!). Whatever you do, please refrain from tugging on the handle so as not to damage the gasket material that helps create that seal. So what's the solution?

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Actually there are several options.

- 1) Use hot tap water poured around the lid's base to melt the ice.
- 2) Light a fire starter and drop it in from the top vent or place it below in the bottom vent.
- 3) Lastly, light a small candle and place it inside the bottom damper and wait several minutes for the ceramic to warm up.

**Christmas Gift Ideas**



Digi Q – surprise that special someone with a Digi-Q power draft system. This literally turns your grill into an outdoor oven. Just set the meat done temperature and the pit (Grill) temperature and let the Digi-Q do all of the work. The Digi-Q will maintain the desired cooking temperature by blowing air into the bottom of the grill. Once the meat temperature reaches the desired temperature, it will beep and flash “Done”. This is the must have item for any serious cook. Use on all baking, cooking and roasting applications. Install and remove in less than a minute. Call today to order you favorite color.



Ceramic Grillworks, Inc gift card – Don't know exactly what to buy when the person you are buying for has everything. Gift Cards start at \$25. They must be used within 12 months of purchase.



The Super-Fast Thermapen has been a favorite among restaurant chains, health inspectors and quality managers worldwide. Hundreds of thousands are in use. The clever fold-away probe and the simple pocket design replace more costly and bulky handheld thermometers while using the same professional thermocouple technology. This new generation Thermapen introduces a robust, splash-proof design with molded-in seals to protect the thermometer from wet hands and kitchen splashes.



3-second readings / Improved accuracy and durability / Water-resistant design / Biomaster anti-bacterial additive / °F to °C reconfigurable / 0.1° resolution full range to 572°F / Auto on/off—no buttons / 1,500 hour battery life

***Christmas Layaway is available, call for details. Bon Appétit!***