

Collen Sloan's Dutch Oven Turkey

Ahappycamper.com or 208-736-8048

- 1- 13.5 lb. Turkey
- 1 – Onion = sliced
- Log Cabin Seasoning
- 1 – Box Dressing

Directions:

1. Take your 12" Deep Dutch Oven warm and oil it.
2. Put the sliced onion on the bottom then place the Turkey on top of that inside the Dutch Oven. You will notice it looks a little big for the Dutch Oven!! It is we wanted a 12 lb. but could not find one!!
3. Put Log Cabin Seasoning on the top.
4. Put the lid on if you can. You will notice at the bottom of the page we had to put a 12" regular Dutch Oven on top to smash it down to get the dutch oven lid to seal.
5. Bake at 375° for about 1 hour = 15 briquettes on top and 8 on the bottom. If you are using the Dutch Dome by Camp Chef turn the flame down of almost out!! Make sure you use your heat diff-user plate.
6. After 1 hour put the dressing in and around the turkey. Then put the lid back on and cook for about 1 more hour.
7. Wait for the smell and then you will know that it is done or look for the steam coming out from under the lid.