

## Turkey Breast in a 17" Maca Dutch Oven

Ahappycamper.com or 208-736-8048

25 pound Turkey  
4-5 sliced Onions

Season turkey as you'd like. Put onions in bottom of 17 " Maca Dutch Oven. Place turkey on onions. Place turkey breast side down. This helps the juices go into the breast as it cooks.

Turn when turkey is almost done and brown breast with extra heat on top.

Bottom heat should have about 20 coals to get started and load top of oven with charcoal.

Replace coals every 45 minutes or so as turkey roasts.

These will cook fast. Typically a 25 pound bird will cook in about 3 hours.

I save onions and put in turkey soup the next day.

By Debra Swanson Basquez Nov 2019