

THE DIRECT TURBO CHICKEN COOKER

(It Doesn't Get Any Easier Than This!)

You have seen other chicken cookers before, but none compare to your new **DIRECT TURBO CHICKEN COOKER®**.

The Direct Chicken Cooker® is made of high strength, aerospace aluminum, and with its patent-pending Drip & Basting Tray®; Turbo Cylinder®, and with its strategically placed flavor holes makes this like no other chicken cooker on the market.

Works easily on the barbecue or in the oven. No mess, no worries!

Simply season the chicken with your favorite spices. Fill the center Turbo Cylinder® half-way with either chicken broth or any other liquid. (Beer, wine, marinade, sauce, etc.). Place the chicken over the Turbo Cylinder®, then place in barbecue. Turn all the burners on to med/low, close lid; and in one hour your chicken will be cooked to perfection! It just doesn't get any easier!

Simple recipe:

(1) 3-3 1/2 lb. chicken

Clean and rinse chicken in cold water. Remove gizzards and neck. Trim off the tail piece.(keep for later) Rub chicken with olive oil, salt and pepper, season salt and garlic powder. Rub onto the entire outside of the chicken. No measuring, use as much as you like. Set aside.

Fill the center of the Turbo Cylinder® half way with chicken broth & beer, cut a half onion and one clove of garlic and add it to the broth. Place the chicken over the Turbo Cylinder legs down and turn so the breasts of the chicken are in front of the two flavor holes on top of the cylinder. Use string to wrap the legs and wings tightly together. Take the tail piece and place it in the neck hole over the top of the turbo cylinder. This will assure that the flavor holes work properly. (This is important)

Now, place the chicken on the barbecue. Pour one half bottle of beer (any variety) into the basting tray. Add about 1/4 cup. barbecue sauce, or A-1 sauce or any other flavor sauce and mix with the beer. Brush over entire chicken. Turn all the burners to med/low and close the lid. (If in oven place in center on cookie sheet and set to 375°).

The barbecue should stay at 350° to 400°. About every 15 minutes, brush the chicken with the drippings. Add more beer or liquid if necessary. Cook approx: one hour. Inside temperature of breast should be 165° to 170° when complete. Take off the barbecue and let rest for five minutes. Cut and trim the chicken on the Direct Turbo Chicken Cooker. Cut up for salad or individual pieces. Chicken will keep in air-tight container for up to one week.

----- BUT WE GUARANTEE YOU WILL NOT HAVE ANY LEFTOVERS! -----

----- FOR ORDERS CALL 1-800-992-2925 -----

