

# **Smoked Turkey & Pork (Serves 20)**

## **Mashed Potatoes, Stuffing, Biscuits, Gravy & Salad**

### **INGREDIENTS:**

- 13 lbs. Turkey (9-13 lbs. each)
  - 8 lbs. Pork Tenderloins (size to be same in number as Turkeys)
  - Salt & Pepper
  - Garlic Salt (rub for Pork)
  - Lemon Pepper (rub for Pork)
  - Seasoned Salt (rub for Turkey)
  - Ground Sage (rub for Turkey)
  - Dried Parsley Flakes (rub for Turkey)
  - Poultry Seasoning (rub for Turkey)
  - Ground or Flaked Thyme (rub for Turkey)
  - Olive Oil (pre- rub for Turkey)
  - Charcoal & Hickory Chips
- DON'T FORGET DRINKS:**
- Bug Juice & Lemonade
  - Coffee, Tea & Iced Tea for Adults
  - creamer, sugar, sweetener, lemons
  - Limited OJ for adults for Breakfasts x2
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- 8 lbs. Potatoes
  - 120 oz. Mushroom, Turkey or Brown Gravy (note: #10 can = 96 oz.)
  - 1 Bottle Wine (for gravy: Marcella or White if Turkey Gravy / Red if Mushroom or Brown Gravy)
  - 1 boxes Mushrooms
  - 1 large Onions
  - Milk & Butter (to add and serve with mashed potatoes & enough for Sunday morning cereal)
  - 2 Boxes (48 oz. each) of Institutional Stove Top Stuffing (need butter to make too)
  - Pillsbury Grands or similar (size for 1½- 2 biscuits for each served) – Optional but Great!
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- 1 Head Iceberg Lettuce
  - Large Bag of Romaine or Other Accent Lettuce
  - Smallest Red Cabbage (for color & crunch to salad)
  - 1 lb. Carrots
  - 2 Bell Peppers (mix colors for taste & presentation)
  - 1 Box Mushrooms
  - Large Bag Croutons (set out in bowl with spoon to serve for garnish)
  - Medium Bag Shredded Cheese (set out in bowl with spoon to serve for garnish)
  - Optional Bacon Bits (set out in bowl with spoon to serve for garnish)
  - Salad Dressings: 1 Large each – Ranch & Italian & 1 Regular Size Diet/Lite/Balsamic

### **EQUIPMENT: Charcoal, Wood Chips, Long Tongs (BBQ Style), Long Neck Bottle w/Squirt Top (ketchup/wine bottle), Fire Blow Pipe, Camp Chair, Holey Can (Batman!) & Stove or Jet Burner/Fuel to Light Charcoal**

- Smokers (x's number of Turkeys) --- Each Must have 2 pans/2 racks/Lid/Base/Wire (balled up coat hanger that fits into hole in Smoker Pan to keep ash from choking fire/heat out of Charcoal)
- 2+ Large Cutting Boards (to carve Turkey/Pork) & 2+ Regular Cutting Boards (for Salad) keep separate from!!!!
- Paper Towels, Spray Bottle w/ Diluted Clorox & Hand Sanitizer
- 2 VERY Large Serving Bowls (1 for salad & 1 for biscuits)
- 2-3 Soup bowls & regular spoons (for salad garnish's)
- 3 Large Pots & Lids (potatoes, stuffing & gravy)
- 2-3 each Carving & Paring Knives (keep salad & meat knives separate!!!)
- Can opener (+ wine bottle opener if cork)
- 2+ Institutional Cookie Sheets (to serve/carve Turkey & Pork)
- 2+ Institutional Cookie Sheets (to bake biscuits)
- 3+ Serving/Cooking Spoons & Forks (need large serving fork to whip stuffing & carve meat)
- Potato Masher (sturdy)
- 3-4 Tongs (one for salad and others to serve meats/biscuits)
- Meat Thermometers
- Measuring Cups & Spoons & PLATES / BOWLS / CUPS / UTENSILS / IGLOO'S / EQUIP TO MAKE COFFEE / TEA

## UPON FIRST ARRIVAL AT CAMP:

- Turkeys, if frozen, **MUST** be stored in refrigerator (put on tray or towel!) **NOT** Freezer **2 days before event**. Check Turkeys Friday night at Camp and store in refrigerator (put on tray or towel!) if thawed or fast thaw in CLEAN sink with cold water & then store
- Stage & Store all ingredients & equipment Friday night so ready to go – **VERIFY YOU HAVE EVERYTHING YOU NEED – CALL SOMEONE COMING OUT IN THE MORNING IF KEY ITEMS MISSING**
- Clean Kitchen, Stoves, Fridge, Tables & Clean/Sweep/Set Up Dining Hall for snack & rest of meals

## SATURDAY AM:

- Set up smokers – calculate when turkeys & pork need to be started (the colder it is & the bigger the Turkeys, the earlier they need to be started) & Plan on **Putting Pork on about 1 hour after Turkeys go on as they cook faster**
  - Note: 10 lb. Turkeys: overnight in high 20's / daytime mid 40's: started 12:30pm – done at 8:00pm
  - Note: 15 lb. Turkeys: overnight in high 30's / daytime high 40's: started 7:15am–done 5:30pm
  - Note: 11.5 lb. Turkeys: overnight in high 30's / daytime high 40's: started 7:30am–done 3:30pm
  - Note: 14.1 lb. Turkeys: overnight in high 20's / daytime high 30's: started 9:10am–done 4:30pm
  - Varies between 7.5 – 10 hrs. with longest time being 15 lb. Turkeys
- Remove giblets & neck from cavity & neck, Rinse Turkeys, Blot dry with paper towels, rub with olive oil, Sprinkle with Seasonings, String/Pin Limbs & Place in Smoker bottom rack ... tend Smokers, adding charcoal & wood chips to bottom pan, water in top pan & keep temp up

## SATURDAY AFTERNOON/EVENING: *Determine what can be done early & DELEGATE*

- **Potatoes** – peel, dice in approximately equal sizes (so cooks evenly) & set aside in cold water to keep from browning before cooking (change water from time to time to keep water cold and flush starch out of water)
- **Smash, rinse & drain iceberg lettuce** (hold head in hand with core/stem facing away from hand & slam on hard clean surface, push & twist core/stem and remove and fill/dump/refill/etc hole with water and set out to drain on top of bowl ... move to fridge after most of water drains ... if still soggy, place in towel hole down, gather 4 corners of towel over lettuce and swing like a centrifuge to extract water w/o launching head of lettuce!)
- **Slice salad ingredients THINLY**, particularly carrots (no one wants to chump on big hunk of carrot in their salad!) and stage ingredients in covered bowls in fridge till ready to make salad shortly before serving time
- **Slice onions and mushrooms for the gravy** at the same time and start gravy:
- **SET TABLES & DRINKS:** Clean tables, put out salt, pepper, butter, set up plates, bowls, utensils, cups drinks (CHECK IGLOO'S!!!) If Iced Tea for Adults make sure it gets set up to Cold Brew night before, refrigerated, & lemons cut and in bowl with spoon ... coffee with creamer, sugar & sweetener too!!!
- **GRAVY:** In large enough pot and medium heat, add enough butter to coat bottom of pot, add onions & mushrooms, sprinkle generously with sage, seasoned salt & thyme ... cover/stir/cook till onions translucent ... add gravy and rinse out gravy cans/jars with wine & add wine ... simmer & stir to prevent sticking & burning
- **POTATOES:** Add salt to water (lowers boiling temperature so potatoes cook faster) and keep at a low boil until fork passes easily through potatoes (how test done) ... if not ready to mash, drain all water, keep on stove covered to keep warm (turn burner off!). When ready to mash, sprinkle generously with salt & pepper, add butter to taste (cube butter and roll into potato batch so it melts), add milk slowly (don't want soupy potatoes) and mash ... cover & serve ... clean masher right away or else it hardens like concrete
- **SALAD:** Main ingredients should be pre-sliced, start with lettuce (make sure it is dry) and tear into small pieces and add to bowl (removing rinds & brown spots), chop & add Romaine & mix together with hands, Thinly slice Red Cabbage & add rest of ingredients trying to arrange in colorful array on top of lettuce mix (Do NOT mix into lettuce base: looks better and when tongs are used to self-serve, heavier cut pieces will fall to bottom of bowl). Stage Dressings (REMOVE SEALS!!!) and toppings (croutons, cheese, bacon) in bowls with spoons ... WATCH TO REFILL & CLEAN UP if mess made.
- **BISCUITES:** Try to time so done at serving time (pre-heat oven & see package for time). Foil & PAM cookie sheet (I don't care what directions say) and evenly space & bake per directions.. don't stack too high in serving bowl or they mashed together ... consider cooking in two, back to back batches, one ready just before serving and the other ready just after start serving ... Nothing is greeted better than a fresh warm biscuit!
- **STUFFING:** Have Water & Butter ready to go (see directions on BOX!) AND have large meat fork ready to go to whip stuffing per directions (otherwise, winds up like paste!) and do just before ready to serve
- **CARVING & SERVING:** CLEAN - DRESS - GREET – ENGAGE – TALK – SERVE ... PRESENTATION / PRESENTATION / PRESENTATION IS EVERYTHING IN FOOD SERVICES!!!!