

Directions for The Two Fat Guys Delicious Trash Can Turkey:

1. Also requires: 1 Wood or Metal Stake (at least 1" thick and 20" long), or a turkey stand, Heavy Duty Aluminum Foil, 1 Clean 30 Gallon Metal Trash Can.
2. 20 Lbs. lump Charcoal.
3. Mix poultry seasoning, salt, mustard, pepper and garlic powder in a small bowl and stir to mix.
4. Remove giblets from neck or body cavity of the 12-15# turkey and set aside for use another time (or gravy).
5. Remove and discard the fat just inside the cavities of the turkey.
6. Rinse turkey inside and out under cold running water and blot dry with paper towels.
7.
 - Season the bird with the rub, placing 1 TBS into the neck cavity and 2 TBS into the body cavity. 2 tablespoons poultry seasoning
 - 2 tablespoons coarse salt(kosher or sea)
 - 1 tablespoon dry mustard
 - 1 tablespoon black pepper
 - 1 1/2 teaspoons garlic powder and coriander
 - 1 (12 lb) turkey, thawed if frozen
 - 1 tablespoon olive oil or real unsalted butter
8. Brush or rub the outside of the turkey all over with the olive oil and sprinkle it with the remaining rub.
9. Put covered into refrigerator and let cure for 4 hours or overnight with half an orange in the top cavity and the other half in the bottom cavity.
10. Clear a 4 foot circle on the ground, using a shovel (do this on dirt, not your grass).
11. Cover the circle with heavy duty aluminum foil.
12. Drive the stake into the ground in the center of the circle, so it sticks up about 16" above the ground.
13. Light the charcoal in a grill.
14. Holding the turkey with the neck end at the top, lower it onto the stake.
15. The tail end of the bird should be about 6" above the ground.
16. Place the trash can over the turkey, keeping the bird in the center and resting the trash can on the ground.
17. Shovel 1/3 of the coals on top of the trash can and the remainder around the outside; these should come 3 to 4" up the sides of the can.
18. Cook the turkey until cooked through (1 1/2- 2 hours).
19. Using a shovel, remove the coals and ash from the sides and top of the can.
20. Lift the can off the turkey- CAREFUL- The can will be HOT! Check and see if the turkey is ready to eat 165 degrees deep down and/or when you can easily rotate the leg.
21. Transfer the turkey to a platter and cover loosely with aluminum foil.
22. Let it rest for 10- 15 minutes, then carve and serve.