Dutch Oven Turkey

Simple herb-butter turkey - three options for the 12-inch Deluxe Dutch oven.

Makes: varies by cut | Heat: 350 F | Cook: about 1 1/2-3 hr

Herb Butter

- 4 Tbsp butter, softened
- 2 tsp poultry seasoning
- 1 tsp garlic powder
- 1 tsp paprika
- 1/2 tsp black pepper
- 1 tsp table salt*

Turkey & Oven Setup

- One thawed turkey option (page 2)
- 1 onion, thickly sliced
- 1/2 cup low-sodium poultry broth
- Low roasting rack that fits the pot
- Meat thermometer; oven air probe
- Camp Chef 12-inch Deluxe pot/lid

Trail Tater Method

1. Test the fit with the rack in place. The lid must close fully without pressing on the turkey. Leave a whole bird unstuffed.
2. Remove packaging, giblets and gravy packet; pat dry. For a boneless roast, keep cooking string or oven-safe netting as its label directs.
3. Mix butter and seasonings. Rub over the turkey and beneath the breast skin where accessible.
4. Put onion and broth in the pot; add the low rack. Set the whole turkey breast-side up, or breast/roast skin-side up. Close the lid.
5. Cook near 350 F using the charcoal guide on page 2. Check meat at the listed starting time, then every 20-30 minutes. Add a little hot broth if the pot dries.
6. Cook breast meat to at least 165 F in its thickest part, away from bone. For a whole bird, also check the innermost thigh and wing: all must reach 165 F.
7. Remove turkey and tent loosely with foil. Rest breasts 15 minutes or a whole bird 20 minutes. Remove cooking netting before slicing.

Trail Tater Tip

*For a brined turkey or one containing added salt solution, reduce salt to 1/2 tsp or omit it. Use the same herb butter for any ONE turkey option. A 5-6 lb bone-in breast is the easiest first cook.

Turkey Options & Charcoal

Companion guide for Trail Tater Dutch Oven Turkey.

Oven: 12-inch Deluxe | Target: 350 F | Done: at least 165 F

Turkey option	Size / fit estimate	Cook-time estimate	First check
Whole turkey, unstuffed	6-8 lb; test fit	2-3 hours	90 minutes
Bone-in breast	5-7 lb; test fit	1 1/2-3 hours	75 minutes
Boneless breast / roast	3-5 lb	1 1/2-3 hours	60 minutes

Times are planning estimates for a fully thawed turkey in a covered pot near 350 F. Shape and weather change timing; a tightly rolled roast may take longer. Follow any product-specific cooking directions. Check temperature, not just the clock.

Charcoal for This 12-inch Dutch Oven

1. Start with 24 fully lit, standard-size briquettes: 16 on the lid and 8 underneath. This is a starting count, not a guaranteed temperature.
2. Arrange bottom coals in a ring; spread lid coals evenly around the rim and handle. Keep the pot off direct flames.
3. Aim for 350 F using an oven thermometer or suitable air probe. Adjust coals for wind, cold and charcoal size; maintain at least 325 F for roasting poultry.
4. Rotate the pot a quarter-turn and the lid a quarter-turn the opposite way every 15-20 minutes. Keep the lid closed between checks.
5. Start replacement coals before heat drops, often after 30-40 minutes. Brush away spent ash and replace fading coals with lit ones as needed.

Trail Tater Temperature Tip

An infrared thermometer reads the iron surface, not the air inside or the turkey center. Use an air probe for oven heat and a meat thermometer for doneness. The deep lid can collect steam, so expect softer skin than open-pan roasting.

Reference guidance: cooking times adapted for this covered Dutch oven. See:

USDA / FoodSafety.gov - poultry temperatures and roasting charts
Camp Chef Dutch Oven Cooking Guide - charcoal distribution