

Safety and Operating Instructions

WARNING: FAILURE TO PROPERLY FOLLOW THESE SAFETY WARNINGS AND INSTRUCTIONS COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Safety Highlights

(Read detailed information below)

- **KEEP OUT OF REACH OF CHILDREN AND PETS**
- **LOCATE LIQUID PROPANE TANK 3 FEET FROM BURNER**
- **COOL DOWN BURNER POT AND OIL BEFORE STORING**
- **NEVER HEAT OIL OVER 400°F (204°C)**
- **DO NOT REMOVE REGULATOR OR POT WITHOUT FIRST TURNING OFF LIQUID PROPANE TANK**
- **BURNER MUST BE TURNED OFF AT THE LIQUID PROPANE TANK AND DISCONNECTED WHEN NOT IN USE**

DO NOT use or operate a burner until you have read and thoroughly understand the operating instructions and safety warnings.

DO NOT place anything on burner that weighs more than 150 pounds.

DO NOT use lid while deep frying.

DO NOT remove hot oil or water from burner until it cools to room temperature.

DO NOT leave pot and/or burner unattended while cooking or during cool down period.

DO NOT use on a wooden surface including decks and picnic tables. ALWAYS place unit on a flat, fireproof and stable surface.

DO NOT light the burner until after you have checked all liquid propane gas connections for leaks. Check for leaks by spreading a thin layer of soapy water on each connection - leaks can be detected by bubbles that form in the soap film. Never operate this cooker when there are gas leaks.

DO NOT use burner as a space heater or for any purpose other than cooking food.

DO NOT store propane near flame, pilot lights, other ignition sources or where temperatures exceed 120°F (49°C). Replace protective cap on cylinder after detaching cylinder from burner.

DO NOT cook in the rain. If it rains while cooking with oil, cover the pot immediately. Turn the propane tank off first and then turn the burner regulator to the off position.

DO NOT use pliers on brass fittings. Use the appropriate size wrench.

DO NOT use the burner indoors or within any structure. For outdoor use only. Use only in well ventilated areas.

ALWAYS inspect burner and propane connections for damage, dirt and debris before attaching the burner to the liquid propane gas tank. Inspect all gaskets for signs of damage before use. Check hoses, connections and gas jets for insects and insect nests.

ALWAYS shut off the propane tank and leave the area immediately if you smell gas. Propane is heavier than air and will accumulate in low places. Only return to the area after it has time to ventilate. If you still smell gas, call your local fire department for assistance.

ALWAYS use a long electric lighter or long-stem match when lighting. Insert the electric lighter through a hole in the wind shield and place it over the burner before opening the regulator. Do not allow your hand, any other body part, hair, fabric or clothing to be over the gas jets on the burner when lighting. If the burner does not light, turn off the gas supply and wait at least five minutes before attempting to light again. Do not attempt to re-light if you smell gas. If the burner goes out during operation, first turn the liquid propane gas tank off and then the burner regulator off.

ALWAYS clean burner after use to avoid oil and grease build-up and the possibility of a grease fire.

ALWAYS store refillable propane containers outside in a protected, ventilated, area - never inside a house, camper or tent.

ALWAYS keep a Class ABCD dry chemical fire extinguisher readily available.

Cookbook Tips

E.O.	Eastman Outdoors	qt.	quart
tsp.	teaspoon	pkg.	package
Tbs.	tablespoon	sm.	small
oz.	ounce	med.	medium
lb.	pound	lg.	large
pt.	pint	gal.	gallon

Measurement Equivalents

1 pinch	less than 1/8 tsp.	1 qt.	32 oz.
1 Tbs.	3 tsp.	1 gal.	128 oz.
2 Tbs.	1 oz.	1 Cups	1/2 pt.
4 Tbs.	1/4 Cup	2 Cups	1 pt.
5 Tbs. and 1 tsp.	1 1/3 Cup	4 Cup	1 qt.
8 Tbs.	1/2 Cup	2 pt.	1 qt.
10 Tbs. and 2 tsp.	2/3 Cup	4 pt.	1/2 gal.
12 Tbs.	3/4 Cup	8 pt.	1 gal.
16 Tbs.	1 Cup	4 qt.	1 gal.
1 Cup	8 oz.	8 gal.	1 bushel
1 pt.	16 oz.		

Deep Fried Turkey - A Cajun Tradition

For years, deep frying turkey and other poultry has been a closely kept secret of Cajun chefs and world famous Cajun restaurants. Deep-frying with injectable marinades is the best tasting, most exciting way to prepare turkey and other poultry. The hot oil sears the skin on contact, sealing in the natural juices and flavor while sealing out the oil, making the meat moist, tender and succulent. Eastman Outdoors flavored marinades are spiced with Tabasco® brand Pepper Sauce and provide a variety of great flavors steeped in the southern tradition, from mild Bayou Buttery Gold to the bold and hot Cajun Garlic Avalanche.

Cooking is as simple as injecting the marinade with Eastman's Monster Marinade Injector, then lowering the bird into hot oil for 3½ minutes per pound. No other cooking method can give you moist, succulent turkey in such a short amount of time. The aroma and exciting, bold flavors will have your guests begging for seconds and thirds.

Turkey Preparation

Eastman Outdoors Deep Fry Turkey Pots and propane burners can cook a bird weighing up to 16 pounds. Turkey must be completely thawed and dry inside and out. Neck and giblets must also be removed.

To determine the correct amount of oil to use when frying, place the turkey on the stand and place in the pot. Add water until it reaches 1 to 2 inches above the turkey. Remove the turkey and note the water level. Pour out the water and dry the pot and turkey thoroughly.

Flavor Injection

The Eastman Outdoors 12-port Monster Marinade Injector is specially designed for injecting marinades into turkeys and other poultry. Diagram A indicates the suggested places where the marinade should be injected for optimum flavor distribution. Although you can simply inject marinade into the meat by puncturing the skin, this results in the marinade and natural juices leaking from the bird during cooking. For best results, carefully lift the skin from the meat and insert the needle completely into the meat under the skin rather than through it. This will keep the marinade and natural juices



from leaking out of the bird, as the skin is seared over the meat, sealing in the flavor. For maximum flavor, re-insert the needle into the meat in several directions in the same hole, as this will direct the marinade in different areas of the meat. Use as much marinade as you like, depending upon the amount of flavor you desire. The more you use, the more robust the flavor.

Once marinated, the turkey can be immediately cooked or put back in the refrigerator overnight for extra flavor.

Deep Frying Instructions

When ready to begin cooking, add oil to the turkey pot until it reaches the noted water level. Vegetable oil, cottonseed oil and other high-flash-point cooking oils can be used, but peanut oil is recommended because it cooks the best, has the highest flash point, is healthier and stays clear for a longer period of time.

Turn on the burner and heat the oil to 325 to 350 degrees Fahrenheit. Depending on the oil and burner used, this actually takes between 15-20 minutes. Use Eastman Outdoors' long stemmed deep fry thermometer to prevent overheating and ensure proper cooking temperatures.

BE SURE TO READ ALL WARNINGS AND CAREFULLY FOLLOW PROPER OPERATING INSTRUCTIONS PROVIDED WITH YOUR EASTMAN OUTDOORS PROPANE BURNER. FAILURE TO FOLLOW THE SAFETY WARNINGS AND INSTRUCTIONS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

DO NOT STUFF TURKEYS BEFORE DEEP-FRYING. DO NOT USE LID WHEN DEEP-FRYING. TO MINIMIZE SPATTERING, YOU MAY USE A SCREEN SPLASH COVER. ALWAYS KEEP A FIRE EXTINGUISHER NEARBY IN CASE OF EMERGENCIES.

Once the oil has reached the correct temperature, place the turkey on the turkey stand. Using the lift hook provided with your turkey pot, SLOWLY lower the turkey into the oil. Insert the turkey partially and carefully, then remove, repeating the process further, approximately three or four times until the turkey is completely submerged. This does two things; first, it seals the turkey and second, it boils out the excess moisture and helps prevent the oil from boiling over. When placing the turkey in the oil and while cooking, oil will flow through the inside of the bird like a fountain. Some of the hot oil could splatter. Wear a long sleeve shirt, thick barbecue gloves and eye protection at all times. You may wish to wear a cooking apron to prevent oil from splattering onto your clothing.

When the turkey is placed in the oil, the temperature will drop. Slowly bring the oil temperature back to 325-350 degrees Fahrenheit. Never place the lid on the pot while cooking. This will cause the oil to get too hot.

Whole turkeys require approximately 3½ minutes per pound to cook. When the correct cooking time has elapsed, use the lift hook to carefully remove the turkey and stand. Lift the turkey above the oil and hold it long enough to allow excess oil to drain before removing it from the pot. Use a meat thermometer to check the temperature of the meat. The breast should register at least 170 degrees Fahrenheit and the thigh should be around 180 degrees Fahrenheit.

Place the turkey on absorbent towels for a few minutes to cool. Carve, serve and enjoy!



Variety is the “sauce” of life when the time comes to sit down at the table to eat. Here are a few of our favorite sauce recipes that can be served in a side dish and spooned onto the turkey according to everyone’s individual tastes.

Salsa Roja Ahumada

"Smoked Red Sauce"

- 1 Tbs. Oil
- 1 Cup Chopped Vidalia Onions
- 1 Tbs. Salt
- 1 Tbs. Pepper
- 1 Cup Smoked Hickory Sauce
- 2 Tbs. Soy Sauce
- 2 6-oz. Cans of Tomato Paste
- 2 6-oz. Cans of Tomato Sauce
- 2 4-oz. Jars of Sliced Mushrooms
- 3 Cup Water
- Tabasco® sauce to taste

Brown onions and mushrooms in oil. Add all other ingredients and allow to simmer for at least 45 minutes before serving.

Twisted Citrus Sauce

- 1 oz. Pepper Sauce
- 1 tsp. Garlic Powder
- ½ Cup Salt
- 1 Tbs. Meat Tenderizer
- 1½ oz. Garlic Juice
- 2 oz. Worcestershire Sauce
- Juice From One Lime
- 6 oz. of any Citrus Juice
- 1 qt. Water

Mix all ingredients in pan and refrigerate until ready to use. Add the water a little at a time after all other ingredients have been combined until desired consistency is reached.

Spice of Life Sauce

- 1 16-oz. Can of Tomato Sauce
- 1 Can Stewed Tomatoes
- 1 12-oz. Bottle of Spicy Catsup
- 1 Tbs. Powdered Mustard
- 1 Tbs. Chili Powder
- 1 Onion, Finely Chopped
- 1 Tbs. Garlic Powder
- 1 Bottle of Beer
- ½ Cup Butter
- Juice from Two Limes
- Pinch of Cayenne Pepper

Mix all ingredients in pan, heat to light boil and then allow to simmer for 30 minutes. Add water if too thick.

Cleo's Creole Sauce

- 1 Tbs. Cayenne Pepper
- 1 Tbs. Salt
- 1 Tbs. Garlic Powder
- 1 Cup Honey
- ¼ Cup Spice Mix

Heat all ingredients in sauce pan and allow to simmer for 45-60 minutes. This recipe may also be used as a marinade and injected into turkey. It will be necessary to add some water to dilute this marinade enough for the injector. Let cool before injecting.





Beef Stroganoff

0 Servings - 4 Y Preparation time - 45 min.

Oil	¼ Cup
Stew Meat	1 lb.
Sliced Onions	1 lb.
Sliced Mushrooms	1 lb.
Red Wine	½ Cup
Water	4 qts.
Ribbon Egg Noodles	2 lbs.
Sour Cream	1 Cup
Salt & Pepper	as needed

Cook meat in oil until ¾ done. Add onions and mushrooms, cook until meat is finished and onions are slightly golden. Add wine to moisten food in pot (2 minutes). Add water and noodles, bring to a boil. Cook until noodles become tender, stir frequently. When noodles are tender and most of the liquid has been absorbed, stir in sour cream and remove from heat. Serve with tart apple salad. Mix slices of green apples and chopped walnuts with crumbled blue cheese and Russian dressing. Add salt and pepper to taste.



Beefy Macaroni and Cheese

0 Servings - 6 Y Preparation time - 45 min.

Water	4 qts.
Salt	1 Tbs.
Oil	1 Tbs.
Macaroni Noodles	1 lb.
Ground Beef	2 lbs.
Onions	1 lb.
Salt	2 tsp.
Pepper	3 tsp.
Canned Diced Tomatoes	2 each
Frozen Peas	1 box/bag
Shredded Cheddar Cheese	1 lb.

Bring water, 1Tbs. salt and 1Tbs. oil to boil. Add noodles, cook and drain. Toss in a little more oil and hold noodles in bowl for future use. Brown ground beef and drain (do not remove beef from pot) add onion, salt and pepper and cook for 5 minutes. Add tomatoes and bring to a boil. Add peas, cheese and cooked noodles. Cook for 5 minutes. Remove from heat and cover, let sit for 6 minutes. Serve with marinated cucumbers and garlic bread. Mix sliced cucumbers with ½ cup water, ½ cup vinegar and 1 sliced onion. Let marinate 2 hours and drain. Sprinkle with salt and pepper. For garlic bread, spread loaves of bread with margarine and sprinkle with garlic salt and Parmesan cheese. Wrap in foil and place over flame, turning a few times to toast bread.





Braised Beef and Vegetables

○ Servings - 6 **Y** Preparation time - 45 min.

Oil	1/2 Cup
Stew Meat	3 lbs.
Sliced Onions	1/2 lb.
Sliced Bell Peppers	1/2 lb.
Sliced Carrots	1/2 lb.
Diced Potatoes	3 lbs.
Quartered Mushrooms	1 lb.
Eastman Outdoors Crazy Cajun Seasoning	2 Tbs.
Tomato Sauce	2 Cans

Heat oil and brown meat on all sides. Add vegetables, except mushrooms, and cook until almost tender. Add mushrooms and cook until vegetables are tender. Add Crazy Cajun Seasoning and tomato sauce and cook until sauce boils and becomes slightly thicker. Cover and remove from heat, let stand 5 minutes. Serve with tomato and cheese salad. Mix large diced tomatoes with Italian dressing and chunks of Mozzarella cheese. Sprinkle with Crazy Cajun Seasoning.



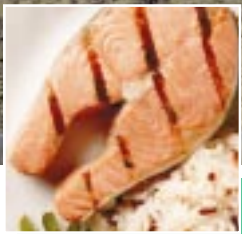
Cheese Burger Pot

○ Servings - 6 **Y** Preparation time - 45 min.

Ground Beef	2 lbs.
Oil	1/2 Cup
Diced Potatoes	2 lbs.
Salt & Pepper	as needed
Sliced Onions	1 lb.
Catsup	2 Cups
Shredded Cheddar Cheese	1 1/2 lbs.
Diced Tomatoes	1 lb.
Shredded Lettuce	1/2 head
Sliced Pickles	as needed

Cook beef and drain slightly. Add potatoes and oil, cook until potatoes are 3/4 done. Add onions and cook until potatoes are tender and onions are browned slightly. Add catsup and mix together. Remove from heat and top with remaining ingredients. Serve with garlic bread. For garlic butter, add 1 tsp. garlic powder and 1 tsp. parsley to 1 stick of softened butter.





Batter Fried Fish

○ Serves - lots Y Preparation time - 25 min.

Fish Pieces as needed
 Eastman Outdoors Seasoned Batter 1 Cup
 Eastman Outdoors Garlic Lemon Pepper Seasoning. . . as needed
 Water 1½ Cup
 Sliced Onions as needed

Mix Eastman Outdoors Seasoned Batter with water and set aside. Sprinkle fish with Garlic Lemon Pepper Seasoning. Cover and let seasoning soak in for 5 minutes. Dip fish in batter. Fry fish until golden brown, remove and drain by placing on plate lined with paper towels. Dip sliced onions in batter, fry and serve with fish. Serve with tossed salad and bread. For spicy tartar sauce, mix 2 Tbs. Garlic Lemon Pepper Seasoning and 2 cups mayonnaise with ¼ Cup relish.

Variations: Add beer instead of water for beer batter. Toss with Crazy Cajun Seasoning for cajun fish. Try with chicken tenders or fingers.

Bayou Bob's Boiled Crawfish

○ Servings - 4 Y Preparation time - 75 min.

Cleaned Crawfish. 3 lbs.
 Onions, halved or quartered 4 Onions
 Garlic, halved. 2 Heads
 Smoked Sausage, sliced in 2" pieces 1½ lbs.
 Lemons, medium-sized 4
 Peanut Oil 1/4 Cup
 Salt. 1/4 lb.
 Eastman Outdoors Crazy Cajun Seasoning. 1 oz.
 Red Potatoes, small or medium-sized. 8
 Celery Salt 3 oz.
 Artichokes, whole 2
 Yellow Corn 4 Ears
 Beer 1 12-oz. Bottle
 Pre-made Crab Boil. 2 Packets
 Liquid Crab Boil 1 oz.
 Cold Water 12 qts.

Using either Eastman Outdoors 26 qt. Stainless Steel or 28 qt. Aluminum pot, heat the water until a rolling boil. Add the garlic, sausage, lemons, peanut oil, garlic, onions, salt, Crazy Cajun Seasoning, crab boil and beer. Boil for 30 minutes. Add the red potatoes and artichokes next and allow them to cook for about 10 minutes. The corn should be added next and given another 10 minutes of boiling time. Add the crawfish and bring the mixture back to a rolling boil while stirring for a minute or 1-2 minutes. Shut off the burner, cover and let everything stew for 15 minutes. Serve.



Key West Boiled Shrimp

○ Servings - 4 Y Preparation time - 75 min.

- Cleaned Shrimp, medium-sized. 10 lbs.
- Garlic heads, halved. 2 Heads
- Cooking Oil. 1½ Cups
- Eastman Outdoors Crazy Cajun Seasoning. 2 oz.
- Red Potatoes, small to medium 10
- Onions, medium, quartered 6
- Lemons, quartered. 4
- Salt 1 lb.
- Pre-made Crab Boil. 2 Packets
- Yellow Corn. 4 Ears
- Juice from 2 or 3 Oranges. as squeezed
- Cold Water 12 qts.

Using either Eastman Outdoors 26 qt. Stainless Steel or 28 qt. Aluminum pot, heat the water until a rolling boil. Add onions, salt, Crazy Cajun seasoning, crab boil, lemons, garlic and cooking oil to boiling water for 30 minutes. Add the red potatoes next and allow them to cook for about 10 minutes. Next, add the corn and cook for another 10 minutes before adding the shrimp. When the broth has returned to a boil, cook the shrimp for 8-9 minutes. Now, turn off the burner, cover the pot, and let everything set for 12-15 minutes. Serve with grated coconut and Key Lime Pie.



Seafood Cajun Beer Batter

○ Servings - 6 Y Preparation time - 45 min.

- Shrimp. 1 lb.
- Scallops 1 lb.
- Eastman Outdoors Seasoned Batter 1½ Cups
- Beer 1 Can
- Sliced Onions 1 lb.
- Sliced Potatoes 1 lb.
- Sliced Bell Pepper 1 lb.
- Sliced Carrots 1 lb.
- Eastman Outdoors Crazy Cajun Seasoning. as needed
- Duck Sauce 1 Cup
- Crushed Pineapple 1 Cup

Mix Seasoned Batter and beer in bowl, let stand 5 minutes. Dip scallops and shrimp in batter, fry until they float. Drain on paper-lined plate. Do the same with vegetables. Serve with dipping sauce. To make dipping sauce, mix crushed pineapple with 1 tsp. Crazy Cajun Seasoning and duck sauce.





Dijon Crusted Fish

○ Servings - 6 Y Preparation time - 45 min.

- White Fish 6-8 oz. Portion
- Dijon Mustard. 3 Tbs.
- Eastman Outdoors Garlic Lemon Pepper Seasoning 1 Tbs.
- Eastman Outdoors Seasoned Cornmeal Breading. 1 Tbs.
- Butter 1 Tbs.
- Cauliflower 1 lb.
- Carrots 1 lb.
- Southwestern Spice 1 Tbs.
- Eastman Outdoors Crazy Cajun Seasoning. 1 Tbs.
- Butter 2 Tbs.

Spread sides of fish with mustard and sprinkle with Crazy Cajun Seasoning, roll in Seasoned Cornmeal Breading. Fry at 350 degrees for approximately 10 minutes. Place aluminum foil in fryer next to fish. Toss carrots in butter and Crazy Cajun Seasoning; toss cauliflower in melted butter and southwestern spice. Place in aluminum foil and fry for 6 minutes. For spicy ranch butter, mix 1 stick soft butter with ½ Cup diced tomatoes, 2 Tbs. Crazy Cajun Seasoning and 1 Tbs. Ranch dressing. For dijon honey dressing, mix ½ Cup honey with 1 Tbs. dijon mustard.

Low Country Boil

○ Servings - 6 Y Preparation time - 45 min.

- Eastman Outdoors Crazy Cajun Seasoning ¼ Cup
- Sausage 1 lb.
- Potatoes 2 lbs.
- Corn on the Cob. 2 lbs.
- Clams 12 ea.
- Mussels. 12 ea.
- Chopped Onions 2 ea.
- Chopped Bell Peppers 2 ea.
- Shrimp. 5 lbs.

Fill pot with water to ¾ of the way to the top, bring to a boil. Add Crazy Cajun Seasoning, sausage, potatoes and corn. Bring to a boil, add clams, mussels, onions and bell peppers. Bring back to a boil and add shrimp. Return to boil and remove from heat, let stand 12 minutes. Drain, place on large serving platter.





Lemon Pepper Fish Fry

○ Servings - 6 Y Preparation time - 45 min.

- Fish Filets 6-8 oz. Portions
- Eastman Outdoors Garlic Lemon Pepper Seasoning. . . as needed
- Eastman Outdoors Seasoned Cornmeal Breading. 1½ lbs.
- Onion Rings as needed
- Sliced Squash. 1 lb.
- Buttermilk as needed
- Eastman Outdoors Seasoned Batter. as needed

Sprinkle fish with Garlic Lemon Pepper Seasoning, then roll in Cornmeal Breading. Fry until golden brown, drain and place on paper-lined plate. When fish is cooked, dip onion rings and squash in buttermilk and roll in Seasoned Batter. Fry onions and squash until golden brown.

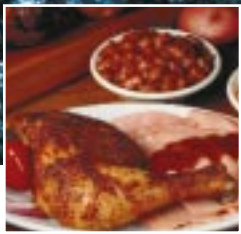
Spicy Fish Fry

○ Servings - 6 Y Preparation time - 45 min.

- Fish Fillets 6-8 oz. Portions
- Eastman Outdoors Crazy Cajun Seasoning 1Tbs.
- Eastman Outdoors Seasoned Cornmeal Breading . . . as needed
- Wedged Potatoes 1½ lbs.
- Corn on the Cob 1 lb.
- Okra 1 lb.

Sprinkle fish with Crazy Cajun Seasoning then roll in Seasoned Cornmeal Breading. Fry until golden brown, drain on paper-lined tray. Fry potatoes until golden brown, drain and sprinkle with Crazy Cajun Seasoning. Toss okra in buttermilk and roll in Seasoned Cornmeal Breading. Place okra and corn in fryer and cook for 4 minutes, let cool to 140 degrees. For cajun catsup, mix 1 Tbs. Crazy Cajun Seasoning with 2 Cups catsup. For spicy tarter sauce mix 1 Tbs. Crazy Cajun Seasoning and 1 Tbs. steak sauce with 2 Cups of tartar sauce. For creole butter, mix 1 stick soft butter with ½ Cup diced tomatoes and 2 Tbs. Crazy Cajun Seasoning.





Chicken and Mushrooms with Noodles

O Servings - 6 Y Preparation time - 45 min.

Water	4 qts.
Salt	1Tbs.
Oil	1Tbs.
Egg Noodles	2 lbs.
Chicken Fryer Pieces	2 Chickens
Oil	½ Cup
White Wine	1 Cup
Sliced Onions	1 lb.
Diced Carrots	¼ lb.
Mushrooms	1 lb.
Cream	1 qt.
Grated Romano Cheese	2 Cups

Bring water, 1Tbs. salt and 1Tbs. oil to boil. Add noodles, cook and drain. Toss in a little more oil and hold noodles in bowl for future use. Cook chicken in oil until brown on all sides, add wine and cook until liquid is evaporated. Add onions and carrots with ¼ Cup water and cook until carrots are tender. Add mushrooms and cook 3 minutes, add cream and bring to a boil. Add cheese, return to a boil and let thicken, serve over noodles. For green beans, mix drained beans with Caesar dressing, diced tomatoes and diced red onions, top with shredded Parmesan cheese.



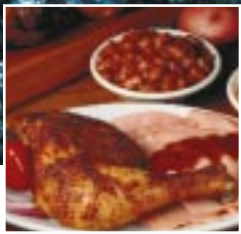
Chicken and Dumplings

O Servings - 6 Y Preparation time - 45 min.

Oil	½ Cup
Diced Chicken	2 lbs.
Celery	½ lb.
Onions	½ lb.
Carrots	¼ lb.
Water	1 qt.
Chicken Base	2 Tbs.
Salt	1 tsp.
Pepper	3 tsp.
Prepared Biscuits	2 pkgs.

Saute chicken in oil until ¾ done. Add vegetables, cook until tender. Add water, chicken base, salt and pepper, bring to a boil and cook 6 minutes. Tear biscuit dough in pieces and add to boiling stew. Cook until dumplings have doubled in size and float. Serve immediately.





Chicken and Rice

○ Servings - 6 Y Preparation time - 45 min.

- Oil ½ Cup
- Diced Chicken 2 lbs.
- Chopped Carrots 1 lb.
- Chopped Celery ½ lb.
- Chopped Onions 1 lb.
- Chicken Base ¼ Cup
- Water 7 Cups
- Instant Rice 4 Cups

Saute chicken in oil until brown on all sides. Add vegetables, cook until onions are translucent. Add chicken base and water, bring to a boil. Stir in rice, bring back to a boil for 5 minutes. Cover and remove from heat, let stand for 20 minutes. (Do not uncover until finished) Serve with salad and bread. For orange vinaigrette, mix Italian dressing with the juice of 1 orange and 1 tsp. Garlic Lemon Pepper Seasoning. For Ranch butter, mix 1 stick softened butter with 2 tsp. dry Ranch dressing mix.

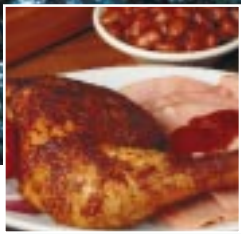
Chicken Wings

○ Servings - 6 Y Preparation time - 45 min.

- Chicken Wings 3 lbs.
- Tabasco® Pepper Sauce as needed
- EastmaOutdoors Mojave Moe Wing Sauce as needed
- Eastman Outdoors Garlic Lemon Pepper Seasoning 1 tsp.

Fry chicken until fully cooked. Toss in bowl with Eastman Outdoors Mojave Moe Wing Sauce until coated. Add Tabasco® brand Pepper Sauce and/or Lemon Pepper Seasoning as needed. Serve with bleu cheese and Ranch dressing.





Chicken Stew

O Servings - 6 Y Preparation time - 45 min.

- Oil ¼ Cup
- Diced Chicken 2 lbs.
- Eastman Outdoors Seasoned Batter ¼ Cup
- Chopped Carrots 1 Cup
- Chopped Celery ½ Cup
- Diced Onions ½ Cup
- Chicken Base ¼ Cup
- Diced Chopped Potatoes 2 Cups
- Salt 1 tsp.
- Pepper 2 tsps.
- Water 7 Cups

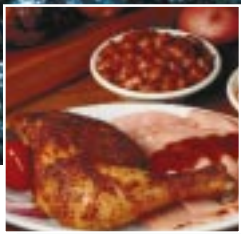
Saute chicken in oil until cooked. Add Seasoned Batter. Add vegetables and cook until tender. Add water, chicken base, salt and pepper. Bring to a boil. Let cook 10 minutes. Let stew stand for 5 minutes. Ready to serve.

Country Fried Steak or Chicken

O Servings - 6 Y Preparation time - 45 min.

- Chicken or Steak as needed
- Eastman Outdoors Garlic Lemon Pepper Seasoning as needed
- Buttermilk to cover
- Eastman Outdoors Seasoned Batter as needed
- Whole Potatoes 2½-3 lbs.
- Milk ½ Cup
- Butter 4 Tbs.
- Eastman Outdoors Crazy Cajun Seasoning 1 tsp.
- Fresh Okra 1 lb.
- Eastman Outdoors Seasoned Cornmeal Breading as needed

Sprinkle chicken or steak with Garlic Lemon Pepper Seasoning, cover and let seasoning soak in for 5 minutes, Dip meat in buttermilk and roll in batter. Fry meat for 2 minutes AFTER it has begun to float, remove and drain. Place on plate lined with paper towels. Fry potatoes until they are golden brown, and soft in center. Place in bowl and mash with fork, mix in butter, Crazy Cajun Seasoning and milk until blended. Dip okra in buttermilk and roll in Seasoned Cornmeal Breading. Fry until golden brown and drain on towel.



Tabasco's® Spiced Fried Chicken

○ Servings - 6 Y Preparation time - 45 min.

- Chicken Pieces 12 pieces
- Buttermilk. to cover
- Eastman Outdoors Crazy Cajun Seasoning. as needed
- Eastman Outdoors Seasoned Batter. as needed
- Potato Wedges 2½-3 lbs.

Sprinkle chicken with Crazy Cajun Seasoning. Cover and let seasoning soak in for 20 minutes. Dip chicken in buttermilk and roll in Seasoned Batter, repeat. Fry chicken for 2 minutes after it has begun to float, remove and drain. Place on plate lined with paper towels. Fry potatoes until they are golden brown, sprinkle with Crazy Cajun Seasoning. Serve with tossed salad and bread. For Tabasco® spiced dressing, mix 2 Tbs. Crazy Cajun Seasoning and 2 cups Italian dressing. For garlic butter, mix 1 stick soft butter with 2 tsp. garlic.

Jambalaya

○ Servings - 6 Y Preparation time - 45 min.

- Oil ½ Cup
- Diced Chicken 2 lbs.
- Diced Onions 1 lb.
- Diced Green Peppers 1 lb.
- Diced Celery. 1 lb.
- Diced Tomatoes. 2 lbs.
- Mussels. 12 ea.
- Clams 12 ea.
- Sliced Sausage 1 lb.
- Eastman Outdoors Crazy Cajun Seasoning. ¼ Cup
- Instant Rice. 6 Cups
- Water 7 Cups
- Shrimp. 1 lb.

Saute chicken in oil until ¾ cooked, add onions, celery and green peppers. Stir every few minutes until vegetables are tender. Add tomatoes, sausage and Crazy Cajun Seasoning. Cook until chicken is done and tomatoes are tender. Add mussels and clams. Place rice and water in pot, stir and bring to a boil. Add shrimp, cover and remove from heat. Let stand 20 minutes to set up. Serve immediately.





Southern Fried Pork Chops

O Servings - 6 Y Preparation time - 45 min.

- Pork Chops 4 ea.
- Eastman Outdoors Seasoned Batter as needed
- Croutons 1 lb.
- Eastman Outdoors Crazy Cajun Seasoning 2 Tbs.
- Diced Celery ¼ Cup
- Diced Carrots ¼ Cup
- Chicken Broth 1 Cup
- Butter ¼ Cup
- Broccoli 1 Head

Dust pork with Crazy Cajun Seasoning. Dip pork chops in dry Seasoned Batter. Mix butter, celery, carrots, croutons and chicken broth, cover and let stand 5 minutes. Wrap well in foil and deep fry for 6 minutes. Toss broccoli with ¼ cup water. Coat with Seasoned Batter, deep fry and drain on paper towels. For spicy Ranch dressing, mix ¼ Cup Crazy Cajun Seasoning with 2 Cups Ranch dressing. For jalapeno butter, mix 1 stick soft butter with ¼ Cup diced jalapenos and 1 tsp. garlic.

Injectable Marinades

Flavored By Tabasco® brand Pepper Sauce and seasonings!

Whether you choose our marinades or seasoned rubs, or both, rest assured they will deliver exciting, robust flavor in everything you prepare. Our marinades are exclusively spiced with up to 44% Tabasco® brand Pepper Sauce, and our Crazy Cajun and Garlic Lemon Pepper rubs are spiced with Tabasco® brand Seasoning. Each comes with preparation instructions to guarantee the most flavorful meal possible.



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Item 38399

Marinade Sampler Kit #1

- 1-2oz. Monster Marinade Injector with 6" stainless steel gourmet needle that features 12 holes for complete marinade distribution.
- 1-6.3oz. shaker of Garlic Lemon Pepper Seasoning
- 1-12oz. bottle each of Sweet Dixie Dijon, Bourbon Street Mesquite and Cajun Asian Thai marinades.



Marinades and Rubs

Item 38400

Marinade Sampler Kit #2

- 1-2oz. Monster Marinade Injector with 6" stainless steel gourmet needle that features 12 holes for complete marinade distribution
- 1-6.3oz. shaker of Crazy Cajun Seasoning
- 1-12oz. bottle each of Bayou Buttery Gold, Bourbon Street Mesquite and Cajun Garlic Avalanche marinades



Item 38412

Crazy Cajun Seasoning

6.3oz. shaker

Item 38413

Garlic Lemon Pepper Seasoning

6.3oz. shaker



Item 38414

Seasoned Batter

7oz. pack

Item 38415

Seasoned Cornmeal

7oz. pack

Aluminum Deep-Fry Turkey Pots



Item 38062

Aluminum Deep-Fry Turkey Pot

5-piece set includes:

- 28qt. heavy-duty deep-fry pot with lid
- Turkey stand and lift hook
- Includes recipe/instruction booklet

Item 38068

Aluminum Turkey Pot Basket

Fits 28qt. aluminum turkey pot

Item 38064

Aluminum Turkey Pot/ Burner Combo

- Aluminum turkey pot and deluxe propane burner kit

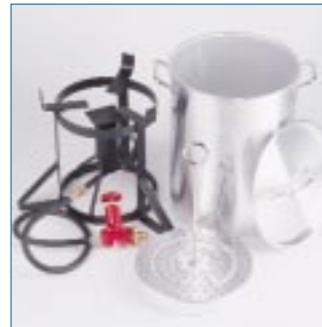
Item 38065

Aluminum Deep-Fry Turkey Pot/Compact Propane Burner Combo

Compact Propane Burner stores neatly inside turkey pot when legs are removed!

8-piece set includes:

- 28qt. (26.5L) heavy-duty deep-fry pot with lid
- Turkey stand and lift hook
- 12" deep-fry thermometer
- Monster marinade injector
- Includes recipe/instruction booklet
- Compact, high-BTU propane burner



Stainless Steel Deep-Fry Turkey Pots

Item 38067

18/8 Stainless Steel Deep-Fry Turkey Pot

6-piece set includes:

- 26qt. heavy-duty stainless steel deep-fry pot with lid
- Stainless steel turkey stand and lift hook
- Includes recipe/instruction booklet and 12" thermometer



Item 38069

18/8 Stainless Steel Turkey Pot/ Basket

Fits 26qt. stainless steel turkey

Item 38070

18/8 Stainless Steel Turkey Pot/ Burner Combo

Stainless steel turkey pot and deluxe propane burner kit

Item 38075

18/8 Stainless Steel Deep-Fry Turkey Pot/ Compact Burner Combo

Compact Propane Burner stores neatly inside turkey pot when legs are removed!

8-piece set includes:

- 26qt. (24.6L) heavy-duty stainless steel deep-fry pot with lid
- Stainless steel turkey stand and lift hook
- 12" deep-fry thermometer
- Monster marinade injector
- Includes recipe/instruction booklet
- Compact, high-BTU propane burner



Stainless Steel Fish-Fry/Seafood-Boil Pot

Item 38077

18/8 Stainless Steel Fish Pot/ Compact Burner Combo

- 4-piece set includes: 9qt. (8.5L) stainless steel pot with indexed lid
- Stainless steel basket
- Compact, high-BTU propane burner



Item 38080

18/8 Stainless Steel Fish-Fry/Seafood-Boil Pot

3-piece set includes:

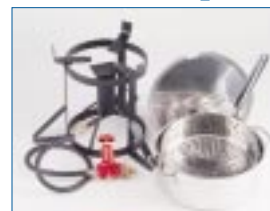
- 9qt. pot with lid
- Stainless steel basket

Item 38082

18/8 Stainless Steel Fish-Fry Pot/Burner Combo

- Stainless steel fish-fry/seafood-boil pot and deluxe propane burner kit

Aluminum Fish-Fry/Seafood-Boil Pot



Item 38078

Aluminum Fish-Fry Pot/ Compact Burner Combo

3-piece set includes:

- 10.5qt. (9.9L) fish pot and basket
- Compact, high-BTU propane burner

Item 38081

Aluminum Fish-Fry Pot/ Burner Combo

- Aluminum fish-fry/seafood-boil pot and deluxe propane burner kit

Item 38081

Aluminum Fish-Fry/ Seafood-Boil Pot

2-piece set includes:

- 10.5qt. pot and basket

Cooking Accessories



Item 90097 Deluxe Propane Burner

- 170,000 BTU burner
- All steel frame with wind screen and extra-wide base for safety and stability.
- Heavy-duty, adjustable regulator for fine tuning the cooking flame.
- 39" (1M) heavy-duty hose

Item 90099 Burner Extension Kit

- Extends cooking surface for large capacity 48-100qt. pots

For use with item 90097 only.



Item 38205 Monster Injector

Features 12 holes for complete marinade distribution.

- 2oz. plastic marinade injector with 6" stainless steel gourmet needle

Item 38084 Cajun Oil Filter Pump

Battery-powered pump transfers filtered oil from cooking pot into storage container.

Set includes:

- Pump, two filters and filter attachment
- Patent pending



Item 38085 Replacement Filter 3-Pack

- Poly bag with header,

Item 38200 12" Deep-Fry Thermometer

- Dishwasher safe
- Quick reference temperature marker



All you need to become a Backyard Gourmet

Item 38300 Hot Wing Kit

Kit includes:

- 10.5qt. aluminum pot and basket
- 12oz. Mojave Moe Wing Sauce
- 2oz. TABASCO® brand Pepper Sauce
- Hot Wing Heat Adjuster Chart



Item 38310 Wing Kit Refill Pack

Refill pack includes:

- 12oz. Mojave Moe Wing Sauce
- 2oz. TABASCO® brand Pepper Sauce

Item 38311 Mojave Moe Wing Sauce

- 12 oz. Mojave Moe Wing Sauce

Item 38418 Outdoor Cooking Kit

Great for all tailgating, camping, family outings and backyard cookouts

Kit Includes:

- 10.5qt. Aluminum fish pot and basket
- Compact, high-BTU propane burner
- 2-6.3oz. shakers, 1 of Tabasco® spiced Cajun Seasoning and 1 of Tabasco® spiced Lemon Pepper Seasoning.
- 2-7oz. packets, 1 of Seasoned Batter and 1 of Seasoned Cornmeal Breading
- 1-12oz. bottle of Mojave Moe Wing Sauce
- Meal planning guide – 20 outdoor gourmet recipes included



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