

Talking Turkey

New Ways To Wow Them This Holiday Season

(NAPSA)—While more than a quarter of the country expects to celebrate Thanksgiving at the same time and place this year as last year, the fare they'll be eating may be very different indeed.

Survey Says

The latest "Juicy Secrets Survey" from Char-Broil LLC discovered home cooks plan on making the menu more interesting than ever. The survey also uncovered a few new facts and debunked conventional wisdom about how Americans prepare and enjoy their holiday feasts. While 40 percent of the people surveyed said they serve the same menu that mom created, more than half say they're open to trying new recipes or techniques to make the meal special—and a full 10 percent make it a tradition to do so each holiday.

Frying Has Fans

Frying the turkey is at the top of that "must try" list, with one in three Americans reporting they've eaten fried turkey. The majority said it was better than traditional oven-baked turkey. The primary reason: It's juicier. Of the few who didn't like their turkey fried, more than half said it was because of the grease.

Cooks Warm to Infrared

Fortunately for them, Char-Broil has created the first oil-less infrared turkey fryer: The Big Easy. A safer and healthier alternative to traditional oil-based fryers, it uses natural infrared heat to cook moist, flavorful turkey in significantly less time than an ordinary oven.



An easy way to serve a juicy turkey this holiday season is to use Char-Broil's oil-less infrared fryer, which sears the meat surface to create a nice brown crispy skin and locks in the natural juices.

Now, with The Big Easy oil-less fryer, the idea of "frying" a turkey doesn't have to mean loads of calories, safety hazards or messy cleanup at Thanksgiving.

More Timesaving Tips

Other popular ways home chefs save time and trouble include:

- Letting guests bring a side dish
- Using frozen vegetables
- Serving store-bought desserts
- Adding dry mix to get the gravy just right.

Learn More

For more information, tips and recipes, go to www.charbroil.com. The Big Easy can be purchased at Lowe's, The Home Depot, Bass Pro Shops and Amazon.com.