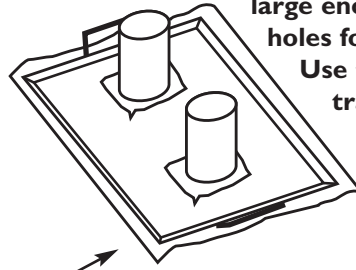


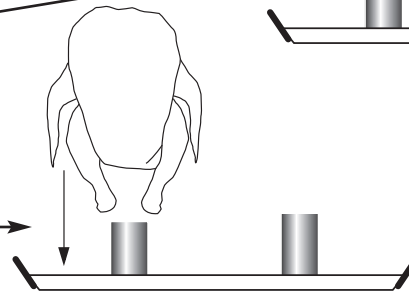
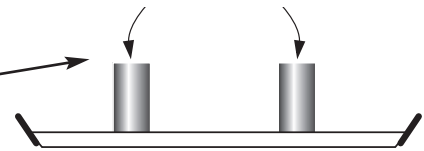
Double Barrel Chicken Cooker Instructions

- Trim some of the fat
- Remove giblets
- Wash chickens
- Pat dry
- Brush on a slight coating of olive oil
- Rub the chickens with your favorite meat seasoning
- Place in fridge for 15 minutes
- Cover top of tray with foil to seal the corners of the cooker.
- Preheat the grill or oven to 350
- Pour in the flavoring liquid of your choice (wine, beer, water, etc.)
Can also add more seasonings in the liquid (crab boil, cajun spices, salt and pepper)
- Remove chickens from fridge and slide them on top of the verticle tubes of the Double Barrel Chicken Cooker. Tube should fit snug in the cavity of the chicken.
- Place the chicken cooker on your grill or in the oven and cook for aprox. 50 minutes to 1 hour.
- **BE CAREFUL, SIDE HANDLES WILL BE HOT AFTER COOKING TIME. TRAY MAY CONTAIN EXTREMELY HOT JUICES, DO NOT SPILL.**

IMPORTANT: Tear a sheet of aluminum foil large enough to cover the tray. Cut small holes for the liquid tubes to extend through. Use this sheet to cover the top of the tray and seal the 4 corners of the cooker. This step will prevent juices from dripping and causing flare-ups.



Liquid and spices are put into these verticle tubes.

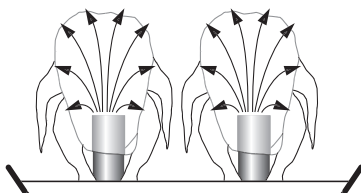


WARNING:

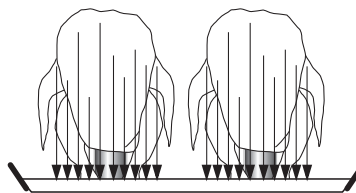
The corners of the chicken cooker tray may leak juices and can cause flame ups. Using the aluminum foil cover will help prevent this danger and make for easier clean-up. Always use precautions, the tray and the juices will be hot.

Why is this chicken so good?

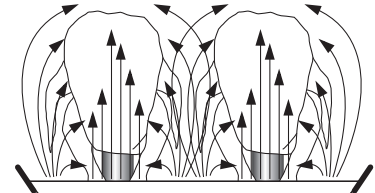
TRAY DESIGN AVOIDS FLARE-UPS AND RECIRCULATES THE JUICES AS ADDITIONAL MOISTURE FROM UNDERNEATH THE COOKING CHICKENS.



1 Juices from the verticle cylinders will be cooking from the inside.



2 Drippings from the cooking chicken fall down into the hot stainless pan.



3 Drippings in the pan will be recirculated as additional seasoned moisture.

Problems or questions? Please call Texas Irons Outdoor Cooking Products at 800-397-8727 or visit us online at www.texasirons.com

Use caution while cooking with any hot pans or accessories. Not using safety precautions while using this product can result in high degree burns. Being careful will guarantee you years of outdoor cooking enjoyment.