

EQUIPMENT:

- We recommend using a large stockpot with basket or turkey frying outfit
- A long stemmed deep fry thermometer to maintain proper oil temperature
- A seasoning injector



INGREDIENTS:

- Turkey -- About 12 lbs. is best for frying.
- Peanut oil (Peanut oil is the healthier choice and it also remains clear longer).
 - For a 10-12 lb. turkey use 2 - 3 gallons.
 - For a 13-16 lb. turkey use 3 - 4 gallons.

To determine how much oil to use, place turkey in pot; add enough water until turkey is just covered, measuring the water as you go. Be sure to remove the water and dry the pot before adding the oil.

- Seasoning or marinade for injecting into turkey.



PREPARATION OF TURKEY:

- Allow turkey to thaw completely.
- Clean and dry turkey inside and out; removing giblets and neck, and trim away all excess fat. Make sure opening around the neck is clear. (to allow the oil to circulate through the turkey).
- Rub turkey with seasonings or if using a marinade, inject into turkey at several points on the breast and on the thighs, using 1 to 1-1/2 oz. of seasoning per lb.
- Hold turkey overnight in refrigerator to allow seasoning to flavor the meat.

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DEEP FRIED TURKEY

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- Place turkey with the legs up upside down in basket. Do not lower and raise turkey by the legs, they could pull off after cooling.

PREPARATION OF COOKER:

- Following manufacturer instructions, light the gas cooker and set at a low flame.
- Pour peanut oil into pot and attach thermometer to the top edge, making sure the stem of the thermometer is as far down as possible without touching the bottom of the pot.
- Carefully place the pot on the cooker and adjust the flame higher.
- Heat oil to 325°F. depending on the amount of oil used, it may take from 15 to 20 minutes for the oil to reach 325°F.
- When oil reaches 325°F, lower turkey into oil **Very Slowly**.
***CAUTION:** When lowering the turkey into the hot oil, any water still on or in the turkey will cause the oil to splatter. This can cause severe burns; therefore, we recommend wearing work gloves, a long sleeved shirt and safety goggles.*
- Inserting the turkey will reduce the temperature of the oil. Monitor the temperature of the oil to ensure it comes back to 325°F. (this will take several minutes). Windy conditions may prevent the temperature from returning to 325°F if so, just add 3-4 minutes to overall cooking time.
- Fry turkey for 3-3 ½ minutes per lb. or until golden brown. At this time the turkey should start to float.
***NOTE:** While cooking, hot oil will spew up through the turkey's body like a fountain.*
***CAUTION:** Please monitor the turkey at all times. Do not leave pot and cooker unattended while in use. Do not use a lid while frying.*

COMPLETION:

- When turkey has finished cooking, turn cooker off at tank. Leaving pot on cooker, raise basket and let turkey drain, then very carefully remove basket from pot.
- Place basket on absorbent paper and allow turkey to drain and cool for 30 minutes before carving.
- Carefully remove turkey from basket and place on platter for carving.
- Before removing pot from cooker, let oil cool until safe to handle.

WARNING: Use extreme care and caution when frying whole turkeys. To reduce the chance of injury and/or property damage **Please read below.**

- **DO NOT** use a kitchen stove for frying a whole fried turkey. Use an outdoor gas cooker fueled by propane. Be sure to read and follow all instructions provided with your gas cooker and propane tank.
- **Never** leave cooker unattended!
- Never let the oil heat over 350 degrees.
- Use in an open area away from houses, garages, storage sheds, decks, shrubbery, and trees, children and pets.

Should a grease fire occur, turn off the gas at the tank and cover the pot with a lid.

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