

How to Deep Fry a Turkey

1. Materials Needed:
 - a. 40 or 60 quart pot, with a basket or turkey frying hardware
 - b. Burner
 - c. Propane Tank
 - d. Candy/Deep fry thermometer
 - e. Meat thermometer
 - f. Plenty of Oil (use oils that have a high smoke point) 3.5 – 5 gallons
 - g. Fire Extinguisher
 - h. Injector
 - i. Seasonings
 - j. Turkey, smaller works better, so try not to go over 15 pounds.
 - k. Container to pore used oil into
 - l. Cook on dirt or grass, avoid concrete due to stains and wood due to fire
2. Season/Marinate Turkey
3. If no Basket make a handle around the turkey by using wire that runs underneath the breast and wings.
4. Prepare the burner.
 - a. Read the Deep Fryer Instructions.
 - b. Cook Outside, in a dry and well-ventilated area
 - c. Burner must be level on a stable surface
 - d. Keep the propane tank as far away as possible and make sure it is not on, under, or near any flammable materials
 - e. When not set-up properly and following safety guidelines the deep fryer can explode.
 - f. Never use the fryer in the garage or on the deck when oil is in the pot.
5. Prepare the oil level.
 - a. Oil Measurement #1
 - i. Fill the pot halfway with water
 - ii. Then roughly half fill the bucket with water, which should represent the same weight as your turkey.
 - iii. Place the bucket into the pot to make sure the water does not go past the top of the bucket.
 - iv. Water level should be 5”-6” below the rim
 - v. The water represents the quantity of oil you will need
 - vi. Remove bucket and water from pot. Make sure water is disposed of away from cooking area
 - b. Oil Measurement #2
 - i. Put the turkey in the pot before seasoning or marinating it.
 - ii. Add enough water to cover the turkey 1”-2” above the turkey
 - iii. Ensure that the water level is below the rim approximately 5”-6”

- iv. Take turkey out of water and pot.
 - v. Make note and measure where the water level is at.
 - vi. Important thoroughly dry the turkey
6. Dry the pot
 - a. Very important, oil and water don't mix and can be very volatile and extremely dangerous.
7. Add the oil
 - a. Pour oil into the pot to the level where the water was
 - b. Should have approximately between 3"-5" of oil in the pot
8. Light gas burner to a high setting
 - a. Place the pot carefully down onto the burner plate
 - b. Place thermometer into the oil
 - c. Heat oil to 350 F
 - d. Monitor oil temp throughout the whole process of cooking.
 - e. Ensure that the oil does not rise to extreme temperature as this can become a safety hazard and become extremely dangerous
9. Put on PPE, Protective jacket/apron and gloves, and goggles
10. Check the Temperature
 - a. Oil is at 350 F
11. Lower Turkey into oil using extreme caution
 - a. Expect a violent reaction when the turkey hits the hot oil.
 - b. Lower Turkey into oil slowly
 - c. Strongly recommended that the burner is turned off during this process in case oil might splatter or spill out of the pot. This is the cause of most accidents.
 - d. For a large bird, use a pole of some sort like a hockey stick.
 - i. Put it through the handle and have someone help lower the bird into the pot, this will help keep a safe distance from the pot while the initial reaction of the oil occurs.
12. Fry the turkey
 - a. Allow 3-4 minutes for every 1 pound (500g)
 - b. Continue to monitor the temperature 300F - 310F
 - c. Never leave the pot and hot oil unattended during the cooking process
 - d. About halfway through the process of cooking the turkey, check to see how it is doing by briefly pulling it out of the oil.
 - e. Lower it back into oil for remaining time.
 - i. Cooking Time: varies based on outside ambient temperature and temp of the bird
 - ii. If the oil starts to smoke at any time, turn the heat down, overheated oil can lead to combustion.
13. Finish
 - a. Once the turkey begins to float to the top of the oil, allow it to cook for another 15 minutes.

- b. Once cooked, carefully remove your turkey from the pot, and give it a little shake to disperse the excess oil.
- c. Place on platter
 - i. Check internal temperature
 - 1. Temp: 165 F - 170 F Breast
 - 2. Temp: 175F - 180 F Thigh
- d. Turn flame/burner off
- e. Let the oil cool completely
 - i. Place in a safe area to cool
- f. Remove the wire/handle from the turkey, slice and serve

RECIPE and COOKING INSTRUCTIONS

- 14. Seasoning: (12-14 lbs)
 - a. 1 Bottle Italian Dressing
 - b. ¼ Cup Lea & Perrins Worcestershire
 - c. ¼ cup black pepper
 - d. ¼ cup cayenne pepper
 - e. ½ Lemon Salt
 - f. 4 tablespoon honey
 - g. 2 tablespoon brown sugar
 - h. 2 cloves of garlic
 - i. ¼ tablespoons onion powder
 - j. Several dashes of hot pepper sauce
 - k. 1 Cup Creole/Cajun Seasoning
 - l. ½ cup of chicken broth
 - m. ¾ cup of butter
- 15. Dry Rub:
 - a. 2 Tablespoon of Salt
 - b. Plus strained ingredients
- 16. Heat seasoning on stove until melted down. (can blend them or do both)
 - a. Strain
 - b. Use a 50cc syringe/injector & insert seasoning liquid into bird approximately 5 inches apart.
- 17. With Strained ingredients add salt and rub all over outside and into the cavity of the bird.
 - a. Cover
 - b. Let it rest overnight in refrigerator (at least 8-10 hours)
- 18. Wrap turkey in wire harness
- 19. Fry Turkey at 300-310 F degrees for 45-55 minutes
 - a. 3 - 4 minutes per pound
 - b. Additional 15 minutes or 5 minutes per bird
- 20. Let the Turkey rest for 5 – 10 Minutes
 - a. Pat dry after time
 - b. Slice and Eat