

How to Deep Fry A Turkey

This is a simple beginner's guide to making a deep fried turkey for thanksgiving or any occasion.

Grocery List

- ☐ Turkey
- ☐ Syringe for injecting turkeys
- ☐ Seasoning and spices
- ☐ Turkey fryer/pot
- ☐ Heat source
- ☐ Oil

Directions

- ☐ Buy a 10-12 pound turkey - anything bigger may not cook as well.
- ☐ Thaw out your turkey (day before)
- ☐ Clean the turkey inside and out
- ☐ Inject the bird with a special syringe of seasoning and spices
- ☐ Season the outside of the bird
- ☐ Cover and place in the refridgerator
- ☐ Uncover when ready to cook
- ☐ Add half a pot of oil to pot
- ☐ Heat to 300-350 degrees
- ☐ Place turkey in oil carefully and slowly (careful not to let spill over)
- ☐ Cook for 3 minutes per pound (i.e., 30 min for 10 pounds)
- ☐ Remove turkey and place on plate with paper towels or draining bowl
- ☐ Let cool for 5-10 minutes (or until ready)
- ☐ Carve and serve