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

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