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Deep fried turkey is amazingly tender and, contrary to what one might imagine, not greasy at all. It cooks very quickly, at 3 minutes per pound plus an extra 5 minutes for added crispiness, at 350 degrees. The hot oil seals all the juices inside and renders a very ten. We cooked a 13 pound bird and it was ready in 44 minutes. We always let the cooked bird rest for 15 to 20 minutes before carving it. This allows all the juices to settle. Although I have brined turkeys before for deep frying I rubbed this bird generously with garlic salt, pepper, paprika and cayenne. I can promise you that the results were phenomenal!

A few VERY IMPORTANT safety tips when it comes to frying a turkey:

1. Always work in a well vented area. Stay away from garages or closed rooms. Work outside placing your equipment away from walls.
2. Always work with a completely thawed bird. You never want to place a half thawed turkey into vat of extremely hot oil. It will burst out and burn you.
3. Use the proper equipment - large enough pot, strong gloves to protect you hands and metal hooks to place and remove the turkey from the pot.
4. In order to measure the proper amount of oil for your pot, place the unwrapped turkey - standing - into the pot and fill it with water. Place enough water to cover the turkey, adding an extra inch. Take the turkey out of the pot and mark the space between the edge of the water and the edge of the pot. Empty the pot and dry it very well. Add the oil up to the marked area.
5. Heat the oil to 350 degrees. Make sure your thermometer works correctly! Place the turkey into the hot oil VERY slowly - this could take up to 90 seconds! Never drop it into the hot oil!
6. Do not use a lid when frying, EVER.
7. Stay next to your fryer. Never leave it unattended. You must monitor that the temperature remain at 350 degrees at all times and - more importantly- you DO NOT want anyone to get hurt or burned with the very hot oil or fryer. When you place the turkey into the hot oil the temperature will be reduced a bit. Increase your heat and return it to 350 degrees. This will take a few minutes.

8. Make sure to remove the grab hook from the rack once the turkey is completely immersed in the hot oil.

9. Let the oil cool for 2 hours before you start cleaning up!

Just follow these common sense steps and you are on your way to enjoy a delicious little feast! You will need to rinse your turkey and pat dry it thoroughly. Make a rub of 3/4 cup garlic salt, 1/2 cup black pepper, 1/4 cup paprika and 2 tablespoons cayenne. Rub the bird generously, inside and out, and let it sit at room temperature for 20 minutes. Voila! You are ready to cook!