

Cowboys and city slickers alike love this turkey.

Deep Fried Turkey

Always be safe! Wear heat proof gloves and protective eye wear. Most turkey fryers come with full safety instructions. Please follow them. Do not burn yourself or your house down.

1. **Figure out oil level** - Place the turkey inside the empty pot. Fill the pot with cold water until it is about 1 inch above the turkey. (For safety, this level should be no more than 2/3 to the top of the pot.) Lift, drain, and pat dry the turkey. The remaining water level will be how much oil is needed to fry the turkey. Remove the water and dry the fryer.
2. **Prior to frying** - Multiply the weight of the turkey by 3.5, this will be your frying time in minutes. For example, a 16 pound turkey will take about 56 minutes. Find a safe place, away from anything flammable to fry the turkey. Make sure the turkey and pot are dry. Fill the pot with oil to the predetermined level and preheat to 365°F.
3. **Frying** - Once the oil is heated to 365°F, SLOWLY lower your turkey into the oil. Once the turkey is fully submerged put on a splatter guard, start the timer, and monitor the temperature of the oil; try to keep the oil between 325°F and 350°F.
4. **After Frying** - Slowly lift up the turkey and make sure that the internal temperature is above 165°F. Let it fully drain. Carve, serve, and be thankful!

