

## *Cajun Deep fried Whole Turkey*

The best way to season your turkey, or any other large piece of meat, is with an injector and a spicy sauce (recipe for sauce below). Use at least 1/2 oz. of sauce per pound of turkey (1 oz. per pound is what we use), making sure to inject the sauce deeply and evenly. You should also season the turkey inside and out with seasoning such as salt, black pepper, cayenne or red pepper, garlic powder, onion powder, and celery salt (Tony's Chachers Creole seasoning works well). Much of the seasoning applied to the outside of the turkey will wash off during cooking, so don't be conservative when applying seasoning. We usually try to season the turkey the night before our cookout, this seems to allow the seasoning to work better.

Preheat your cooking oil to 325<sup>0</sup> degrees F. Dry turkey with paper towels both inside and out to reduce the danger of splashing oil. Place the turkey on turkey frying stand, breast down, and lower the stand slowly and carefully into the hot oil. We have found by partially dipping the turkey in the oil and lifting it out several times helps remove the excess water and reduce splashing oil. We usually cook smaller turkeys (10#-12# or less) about four minutes per pound and larger birds about five minutes per pound. Make sure that the bird is completely submerged in oil.

Once you have everything in place to deep fry turkeys, it is very easy to cook more than one turkey. Make a social event out of it and cook for friends and relatives. Everyone will enjoy both the cooking and the eating.

### *Basting/Injecting Sauce Recipe*

*We have this recipe available in a dry mix*

1 Quart of water	1/4 cup salt
1 oz. pepper sauce (LA red hot)	3 oz. Worcestershire sauce
1 teaspoon garlic powder	1 1/2 oz. garlic juice
1 1/2 oz. onion juice	1 teaspoon meat tenderizer

Mix all ingredients in sauce pan and bring to a boil, let simmer for at least 15 minutes, remove from heat and let cool. This sauce may be used on meat, poultry, or wild game. You may adjust above seasoning to taste by adding different spices or varying amounts. Any left over sauce may be stored for several weeks in the refrigerator. Some cooks substitute other liquids instead of water. Some of the liquids substituted for water are beer, Coke, Dr Pepper, and fruit juice (apple, pineapple, cranberry, etc.) .

\*You may want to turn the burner off when placing the turkey in the oil (or removing from the oil) to reduce the chance of a grease fire.

\* When seasoning fowl, puncture skin as few times as possible.

\* When seasoning large cuts of meat always inject from the top so the sauce won't leak out. If you feel it necessary to inject from the side, always angle needle downward.

## *The Cajun Shoppe*

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