

Mr Sambo's Cajun Deep fried Whole Turkey

Mr Sambo's "Secret" Recipe & Instructions

The following is a recipe given to us by Mr. Sam Pickett who owns Sam's Cajun Cooking in Jacksonville, Florida. Sam has been using this recipe for many years.

Sambo's Turbo Injection Liquid

2 oz onion juice

2 oz garlic juice

6 oz grape fruit juice

[(optional) orange juice, pineapple juice, or apple juice]

2 oz worchestershire (Lea & Perkins white wine)

16 oz white wine (Sauterne, Rhrine, etc.)

Mix well and refrigerate until ready to use. This sauce will keep for several weeks if refrigerated.

Sambo's instructions for deep fat fried turkey

You will need a 36 to 40 quart pot & lid, either a basket or turkey frying stand, a 12" tall propane cooker (at least 100,000 BTU), a long stem thermometer, 35 pounds peanut oil or 50 pounds shortening, spice injector & sauce, and a ten or twelve pound turkey.

Thoroughly thaw turkey and rinse with cold water. After you pat turkey with paper towels to dry you need to inject the sauce. Use 1 oz sauce per pound of turkey. Inject about 2 oz in each breast, 1 oz in each thigh, and 1 oz in each drumstick. Sprinkle seasoning (either Sambo's secret seasoning or Tony's Chachers Creole seasoning) inside and outside of turkey to taste (approximately 1 teaspoon per pound). Place seasoned turkey in plastic bag and seal. Refrigerate at least over night (24 hours is better).

When you are ready to fry a turkey put enough oil in pot to completely cover turkey and preheat to 325 degrees F. 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. Remove turkey from bag and place either in basket (backside down) or on a turkey frying stand (breast down). Insert turkey in oil slowly and carefully and then remove. Do this 3 or four times. This does two things; first it "seals" the turkey and secondly it boils out the excess moisture and prevents the oil from boiling over. Cook the turkey about 4 minutes per pound.

The Cajun Shoppe

PO Box 168 - Lake Charles, LA - 70602

Phone 800-434-2809 11:00 AM - 7:00 PM Central time - Fax 800-560-2999 24 hours every day

Email mail@cajunshoppe.com - Home page www.cajunshoppe.com

More information on turkey frying www.cajunshoppe.com/turkey