



Simple Deep Fried Turkey

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr

Description

Learn how to deepfry turkey for Thanksgiving without all the fuss This deepfried turkey recipe is simple no injecting no marinades no complicated rubs If you like a more traditional tasting turkey this is the one for you

Ingredients

- - 3 ½ gallons peanut oil for frying - 1 (10 pound) whole turkey
- neck and giblets removed - 1 tablespoon salt
- or to taste - 1 tablespoon ground black pepper
- or to taste

Instructions

1. Heat oil in a large stockpot or turkey fryer to 350 degrees F (175 degrees C). Make sure the fryer is located outdoors in a safe area
2. preferably on dirt or pavement
3. and far away from buildings
4. wooden decks
5. or other objects. Keep a fire extinguisher handy
6. just in case. Ensure that the turkey is completely thawed. Cut any extra skin away from the neck area and make sure neck hole is at least 1 inch in diameter. Dotdash Meredith Food Studios Pat the bird completely dry with paper towels
7. then rub liberally with salt and pepper on both the outside and the inside. Dotdash Meredith Food Studios Place turkey into a drain basket
8. neck-side first. Working slowly and carefully
9. gently lower the basket into the hot oil to completely cover the turkey. Dotdash Meredith Food Studios Maintain the temperature of the oil at 350 degrees F (175 degrees C)
10. and cook turkey for 3 1/2 minutes per pound
11. about 35 minutes. Dotdash Meredith Food Studios Carefully remove basket from oil
12. and drain turkey. Insert a meat thermometer into the thickest part of the thigh; the internal temperature must be 180 degrees F (80 degrees C). Allow to rest for 15 minutes before slicing. Dotdash Meredith Food Studios Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
13. ingredient density
14. and the specific type of oil used.