

FRIED TURKEYS

**NOTE: MAKE SURE THAT YOU DO NOT PUT TO MUCH OIL IN THE POT.
OIL SHOULD BE 350 DEGREES**

3 1/2 MINUTES PER POUND FOR A TURKEY

8 MINUTES PER POUND FOR A CHICKEN

**2 CUPS OF CAJUN INJECTOR “CREOLE BUTTER” FOR A TURKEY WITH 1
TEASPOON OF CRAB BOIL IN THE INJECTOR MIX.**

**1 CUP OF INJECTOR FOR A CHICKEN WITH 1/2 TEASPOON OF CRAB BOIL
MARINATE OVER NIGHT.**

**PLACE AN ONION INSIDE THE BIRD. MAKE SURE THAT YOU DRY THE
BIRD OFF VERY GOOD.**

**PLACE THE BIRD IN THE OIL SLOW. I HAVE FOUND THAT LOWERING
THE BIRD IN AND PULL IT OUT 3 TIMES THIS WILL GET MOST OF THE
MOSITURE OFF THE TURKEY.**

**THE TEMPERATURE WILL DROP JUST ADJUST THE FUEL TO THE
BURNER. WHEN THE TEMPERATURE STARTS TO RISE SLOWLY CUT
BACK ON THE FLAME. IF IT DROPS TO 300 DEG. DO NOT PANIC IT WILL
COME BACK.**

**WHEN YOU PULL THE BIRD OUT OF THE OIL LET SET ON PAPER
TOWELS. THEN SPRINKLE TONY'S SEASONING ON THE OUTSIDE. THEN
WRAP FOIL AROUND THE BIRD 3 TIMES. THEN LET SET FOR ABOUT 1
HOUR.**

GOOD LUCK

BARRY JENKINS

