

CAJUN FRIED TURKEY RECIPE

For this recipe, you'll need an outdoor fryer system, see pictured:



Set up the fryer as far away from your house as possible!

Ingredients:

- A 15-17 lb. turkey - Most outdoor fryer systems can accommodate 18 lb. turkeys, but we recommend a smaller bird so the fryer doesn't overflow.
- 3-4 gallons of peanut oil – For allergies, substitute with vegetable or canola oil.
- 3 tablespoons garlic powder
- 2 tablespoons salt
- 2 tablespoons cayenne pepper (reduce to decrease spice level)
- 2 tablespoons paprika
- 1 tablespoon dried oregano
- 2 tablespoons dried thyme
- 1 tablespoon freshly ground black pepper
- 1 tablespoon onion powder

For the injection liquid:

- $\frac{3}{4}$ cup unsalted butter, melted
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{4}$ cup olive oil
- 2 tablespoons onion powder
- 2 tablespoons garlic powder
- 2 teaspoons Tabasco or hot sauce of your choice
- 1 teaspoon cayenne pepper (adjust or omit to reduce heat)

Instructions:

1. In a small bowl, prepare the Cajun spice rub.
2. In a separate small bowl, prepare the Cajun injection liquid.
3. Remove turkey from the refrigerator and allow it to rest at room temperature to remove the chill.
4. Prepare turkey by removing neck and giblets from cavity, then patting dry with paper towels.
5. Prepare fryer by adding peanut oil and heating until the oil temperature reaches 375 degrees Fahrenheit.
6. Inject turkey with Cajun injection fluid, about one ounce of injection for each pound of turkey.
7. Pat turkey skin dry, then thoroughly coat the outside of the turkey and inside of the turkey cavity with Cajun spice rub.
8. Fry the turkey for 3.5 minutes per pound, until the internal temperature of the thickest part of breast registers at 165 degrees Fahrenheit using an instant read meat thermometer.
9. Allow turkey to rest for about 30 minutes before carving.