



### Texas Deep-Fried Turkey

Crispy on the outside, tender and juicy on the inside...this will be the best turkey you've ever eaten.

#### Equipment:

1 turkey cooker with a propane burner (also called a catfish cooker or crawfish boiler)  
1 36- to 40-quart stockpot and basket  
1 large turkey injector with needle  
1 deep-fryer thermometer or candy thermometer  
elbow-length oven mitts

#### Ingredients:

1 (10- to 12-pound) turkey  
2 teaspoons salt, or to taste  
2 teaspoons pepper, or to taste  
1/4 cup Creole seasoning  
4-5 gallons peanut oil (do not use other oils)

#### Directions:

Rinse and dry turkey after removing innards from both ends. Generously season inside of cavity with spices. Heat oil to 350- 375°F in an outdoor deep fryer. When oil is at the right temperature, use a strong twine or rope sling to lower the turkey into the fryer. (Wear goggles; this puppy may splatter.) Cook about five minutes per pound or until meat thermometer reaches 180 degrees.

For wild turkey, cook only four minutes per pound.

\*ILLEGAL IN SOME STATES



Source: Texas Monthly