

## **Chef Larry's Deep Fried Turkey**

Yield: 10 – 12 Servings

### **Ingredients:**

**1 each Fresh Diestel Turkey, 10 - 12 lbs. (see Chef Larry's Notes)  
as needed Chef Larry's Cajun Spice (recipe follows)  
3 gallons Vegetable oil**

### **Equipment needed:**

**Turkey deep-frying unit: propane gas burner with stand, 28 qt. tall aluminum pot with lid, basket with lifting hook, high-temp thermometer, paper towels and fire extinguisher**

### **For Chef Larry's Cajun Spice:**

**1/2 cup Paprika  
1/2 tsp. Cayenne pepper  
1 tsp. Black pepper  
1/4 cup Thyme leaves  
1/4 cup Oregano leaves  
2 tsp. Granulated garlic  
1/4 cup Salt**

### **Method:**

**Prepare Chef Larry's Cajun Spice by combining ingredients, mixing well. Reserve. Remove giblets and neck from turkey and reserve for stock if desired. Test oil level for frying by placing turkey in basket then into the pot. Add enough water to cover turkey by two inches, Remove turkey and measure remaining water level by marking a ruler. Oil will be added to the measured level for frying. Wash and dry the frying basket and pot, reserve. Rinse turkey thoroughly under cold running water. Pat turkey dry with paper towels and place on work surface. Season the cavity generously with spice mixture. Rub entire outer surface of turkey with spice. Place the seasoned turkey under refrigeration for 24 hours. To fry the turkey, set up the deep fryer unit outdoors. Add oil to the pre-measured level in the pot and heat to 360 degrees F. Test oil with a high temperature thermometer. Remove turkey from refrigeration. Place seasoned turkey into fry basket neck-side down. Carefully lower turkey into hot oil. Cover and fry turkey at 360 degrees F. for 3 – 4 minutes per pound or for 45 – 50 minutes.**

**Test doneness of turkey by inserting a thermometer at the deepest part of the thigh. Turkey is done when temperature reads 175 - 180 degrees F. Carefully remove turkey from hot oil and drain well. Place fried turkey onto a pan lined with paper towels to continue draining. Transfer deep-fried turkey to a platter for service. Serve with traditional accompaniments.**

**Chef Larry's Notes:**

**Diestel Turkeys are fresh range grown turkeys, free of growth stimulants and hormones. These-low fat vegetarian fed turkeys are raised in the Sierra Nevada foothills of California. They are available locally at Siesel's Meats in Bay Park. Note that only small turkeys, 12 pounds and under should be deep-fried. Since deep-frying turkeys involves planning, preparation time and lot's of cooking oil, why not pool your resources and fry turkeys with your neighbors! Turkey frying units are available in many stores and markets.**