

Tim Albert's Deep Fried Turkey

Ingredients

For the marinade to inject into the turkey:

- 2 tablespoons Worcestershire sauce
- 1/4 cup apple cider
- 3/4 cup honey
- 1 (12-ounce) bottle beer
- 1 tablespoon salt
- 1 tablespoon ground allspice
- 1/3 cup salt
- 1 teaspoon cayenne
- pinch ground cloves
- 1 teaspoon black pepper

For the Seasoning to rub under the skin of the turkey:

- 1/2 cup salt
- 1 tablespoon cayenne
- 1 tablespoon black pepper

“You will need a couple of turkey's around 10 pounds each. Do not get anything over 13 pounds. For turkey's over 13 pounds you would have to fry them until burnt in order to cook them all the way through. You will need about 10 gallons of peanut oil or any vegetable oil of your choice. Peanut is best.”

Directions

“To make the marinade: Combine all of the ingredients in a food processor or blender and process for about 5 minutes. Fill a syringe and inject each turkey in the breast and thigh area, as well as the back, wings, and legs. You will have to fill the syringe several times.

Rub seasoning mixture evenly under and on the skin of each turkey.

Place the turkeys in plastic bags and refrigerate them for 24 hours before frying.

To fry each turkey: Fill a large pot no more than three quarters of the way full with the peanut oil and heat the oil to between 350 and 360 degrees F. Do not overfill the pot with oil. You do not want the oil to overflow when cooking. Place 1 turkey in the frying basket and carefully and slowly lower it into the hot oil. This is a two person job and you should utilize a wooden dowel to lower the basket. A whole turkey will take 3 to 5 minutes per pound to cook. It is done when the internal temperature reaches 170 to 180 degrees F on an instant read meat thermometer. Carefully lift the basket out of the hot oil. This

can be done by inserting a wooden dowel through the handles and having two strong people slowly lift the basket out of the pot. Place the basket on a large brown paper bag and let stand for about 15 minutes before removing to carve. Repeat the procedure for the second turkey. Carve the turkey and serve with the other traditional side items.”