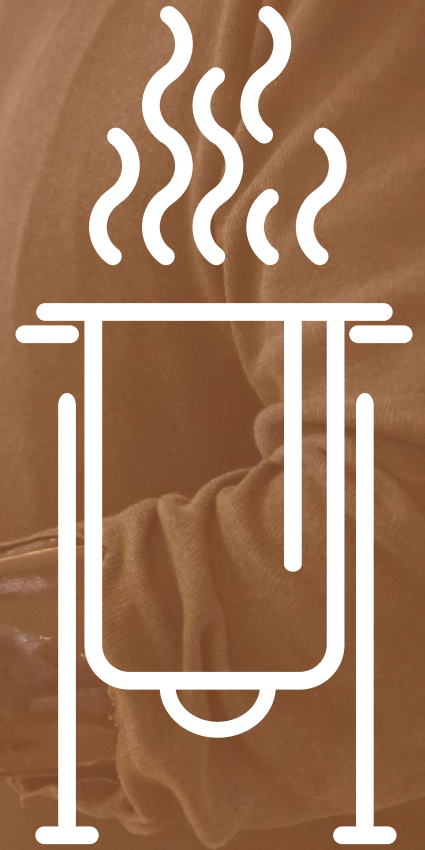


DEEP FRYING A TURKEY 101



Presented by Parrish
DeVaughn Injury Lawyers



YOUR SUPPLIES:

- Turkey (for best results, select a bird 8-14 lbs.)
- Cooking oil (for best results, use peanut oil or any oil with a smoke point above 425-degrees F)
- Outdoor fryer: Burner, stand, pot, thermometer, turkey hanger, lowering mechanism, propane tank
- **Safety gear:** heavy oven mitts or gloves, apron, safety goggles, fire extinguisher (for best results, ensure it's rated for grease fires)



PREPARING YOUR TURKEY,

Part 1: THAWING

Triple-check your turkey is properly thawed before frying! The cavity can remain cold, and even hold ice, well after the outside has reached room temperature.

The USDA recommends thawing your turkey in the fridge, as thawing on the counter can cause salmonella.

- 4-12 lbs: 1-3 days thawing
- 12-16 lbs.: 3-4 days thawing
- 16-20 lbs. : 4-5 days thawing



PREPARING YOUR TURKEY,

Part 2: FLAVORING

- Never stuff a turkey you intend to deep fry
- **Avoid water-based marinades**
- If brining your turkey, thoroughly dry it before frying



PREPARING YOUR TURKEY,

Part 3: SIZE

If your turkey is on the larger side of the recommended 8-14 lbs., consider removing the legs and thighs to fry separately to **ensure an even cook**.





SELECTING A LOCATION FOR YOUR DEEP FRYER

- Pick a flat surface to avoid tipping
- Don't put your deep fryer over grass or near trees
- Never put your fryer in an enclosed space, such as a garage
- Never set up your fryer on a wooden deck
- Keep all flammable materials far away from the fryer
- Keep children and pets far away from the fryer at all times
- Check the weather ahead of time, and cancel your frying plans if rain or snow is predicted



DETERMINING HOW MUCH OIL YOU NEED

Place your defrosted turkey in the pot and fill with water until submerged by approx. an inch. Remove the turkey and mark the water level. This is how much oil you will need (typically around 3 gallons).

Thoroughly dry both the pot and turkey before adding the oil.





PREPARING YOUR DEEP FRYER

- Read and follow all manufacturer instructions and warnings included with your deep fryer before using.
- **Never use a deep fryer rated for outdoor-use indoors, and vice versa.**
- Place the propane tank at least two feet away from the burner and avoid stepping between the two to prevent tripping over the gas line.
- Ensure the tip of the thermometer is submerged in the oil, and not touching the sides of the pot.



FRYING YOUR TURKEY,

Part: 1

- Heat the oil to 350-degrees F, and not over 375-degrees F.
- Before approaching the pot, put on safety gear and make sure no skin is exposed, including on your face, hands, and feet.
- Before lowering the turkey, remove the thermometer and turn off the burner.





FRYING YOUR TURKEY,

Part: 2

- Lower the turkey slowly, taking roughly one minute per quarter of bird – adding the turkey will lower the temperature of the oil, and it will need time to reheat to ensure it fries rather than boils your bird.
 - **If you encounter a problem, lift the turkey out rather than dropping it in to prevent additional splashing of oil.**
- Replace the thermometer and turn the burner back on.



FRYING YOUR TURKEY,

Part: 3

- Cook your turkey for roughly 3 minutes per pound, or until the internal temperature reaches 165-degrees F.
- **Never leave the fryer unattended while cooking, as the oil can combust if it becomes overheated.**
- When ready to take it out, remove the turkey very slowly, allowing the oil to drain off as you raise it. Let the turkey rest for 20 minutes before carving.





CLEANING UP

- Let the oil sit overnight to cool before disposing; avoid touching the sides of the pot or handles **until the metal cools to avoid burns**
- Do not pour the oil down the drain or on the ground; strain through a coffee filter to remove food particle then pour into a disposal container and drop off at a recycling center.





HAVE A SAFE AND HAPPY THANKSGIVING!

By following these tips, you should have a juicy and delicious turkey to look forward to this Thanksgiving while significantly reducing your risks during the deep-frying process.

And if you're injured in an accident due to someone else's negligence this holiday, make sure to call our experienced lawyers at Parrish DeVaughn Injury Lawyers.

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