



Deep-Fried Turkey

 Gluten Free

READY IN



80 min.

SERVINGS



16

CALORIES



10814 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 cup pepper black
- ☐ 1 stick butter
- ☐ 0.5 teaspoon cayenne pepper
- ☐ 0.3 cup garlic powder
- ☐ 0.5 teaspoon garlic powder
- ☐ 5 gallons vegetable oil; peanut oil preferred see Cook's Note
- ☐ 1 cup salt
- ☐ 10 pound unstuffed turkey

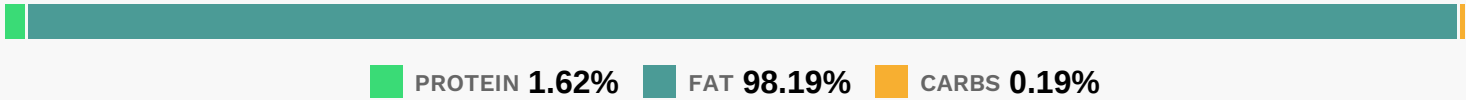
Equipment

- ☐ frying pan
- ☐ pot
- ☐ cutting board

Directions

- ☐ Pour peanut oil into a 10-gallon pot. Put pot on propane cooker and heat oil to 400 degrees F.
- ☐ Have turkey completely thawed and dry turkey thoroughly. Tie 2 cotton strings around carcass so bird can be easily lifted out of oil. Carefully submerge turkey in oil.
- ☐ Deep-fry for 3 to 4 minutes per pound and cook until turkey floats to the top.
- ☐ Remove bird from oil and place on a platter or cutting board.
- ☐ In a small pan, melt the butter.
- ☐ Add the garlic powder, cayenne and House Seasoning.
- ☐ Brush turkey with butter mixture.
- ☐ Pour any remaining butter mixture inside the turkey. Allow to cool 20 to 30 minutes before carving.
- ☐ Please be extremely careful when deep-frying the turkey. Do it outdoors on a level and non-flammable surface.
- ☐ Mix ingredients together and store in an airtight container for up to 6 months.

Nutrition Facts



Properties

Glycemic Index:7.75, Glycemic Load:0.59, Inflammation Score:-8, Nutrition Score:25.317826182298%

Nutrients (% of daily need)

Calories: 10813.66kcal (540.68%), Fat: 1200.18g (1846.43%), Saturated Fat: 206.55g (1290.94%), Carbohydrates: 5.16g (1.72%), Net Carbohydrates: 3.87g (1.41%), Sugar: 0.25g (0.27%), Cholesterol: 160.11mg (53.37%), Sodium: 7347.21mg (319.44%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 44.64g (89.27%), Vitamin E: 186.15mg

(1240.99%), Vitamin B3: 15.44mg (77.2%), Vitamin B6: 1.28mg (64.04%), Selenium: 44.05µg (62.93%), Vitamin B12: 2.47µg (41.13%), Phosphorus: 391.76mg (39.18%), Manganese: 0.55mg (27.61%), Zinc: 3.88mg (25.9%), Vitamin B2: 0.39mg (22.79%), Vitamin B5: 1.72mg (17.2%), Potassium: 549.63mg (15.7%), Iron: 2.73mg (15.14%), Magnesium: 59.98mg (14.99%), Vitamin K: 14.89µg (14.18%), Copper: 0.23mg (11.5%), Vitamin B1: 0.12mg (7.84%), Vitamin A: 335.44IU (6.71%), Fiber: 1.29g (5.17%), Calcium: 47.68mg (4.77%), Folate: 16.78µg (4.19%), Vitamin D: 0.6µg (4.03%)