

Title:

Deep Fried Turkey Practice

Word Count:

515

Summary:

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Keywords:

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Article Body:

While your neighbors are putting up their Halloween decorations and scouring supermarkets for bargain candy, it's the perfect time for you to deep fry a turkey. If you've been thinking about deep frying a turkey for Thanksgiving but want to try it first, then October is the perfect time. It's close enough to Thanksgiving for you to gain some valuable experience but still far enough away that your family won't get tired of turkey sandwiches.

In October, Thanksgiving is still over a month away. It's the perfect time to get your turkey fryer out of the attic, buy some peanut oil and test out some new dry rubs or injector recipes. Let's face it once November comes it's too late to subject your family to a turkey test run when they're going to have it again in a few weeks on Thanksgiving. That's a lot of turkey. And Thanksgiving dinner is a time to be thankful, not a time to try out new recipes. What if your bird tastes terrible? You don't want your family to remember this year as the one where Dad ruined Thanksgiving.

Deep frying a practice turkey a month early will increase your comfort level on Thanksgiving. Let's face it when working with five gallons of boiling oil you can use all the comfort you can get. And you'll also get to enjoy a wonderful deep fried turkey without all the stress and the hassles that the holidays bring.

Your prep work should include making sure your propane tank is full and check to

see if your fire extinguisher is charged and ready for action. Be sure to find your gloves and goggles and collect all the necessary equipment that you'll need for the big day. Put it somewhere on hand like the garage. This way when Thanksgiving comes you'll have one less thing to worry about.

And remember when you deep fry a turkey you won't have turkey drippings to make gravy. October is the perfect time to plan your gravy options. You could fry up the giblets and neck in a pan and use those drippings to make your gravy. Or you could buy your gravy at the store. The deep fried turkey will be moist enough that gravy will be more important for the mashed potatoes but it's still a good idea to plan ahead.

Here's an excellent injector sauce recipe to try:

Buttery Injector Sauce

1/2 cup Chicken Broth

4 tbsp Butter

1 tbsp Lemon Juice

1/2 tsp Garlic Powder

1/2 tsp Black Pepper

Salt to taste

Melt Butter in a pan or microwave

Mix butter in a bowl with the rest of the ingredients except salt

Add salt slowly and taste. The sauce should only taste slightly salty

Whisk or use electric mixer until well blended and ready to be injected

Inject mixture into turkey

Place turkey in oven bag or in a large bowl with a cover

Refrigerate overnight

Whether it's your first deep fried turkey or you are an old pro, try using October to practice. It will make Thanksgiving a little more relaxed and enjoyable. The more prepared you are, the smoother your day will go and that's something to be thankful for.