

Cajun Fried Turkey

Printed from Turkey Recipes at <http://www.turkeyrecipes.org/>

Perfect for a Sunday Brunch with the family, this recipe is one for the serious turkey lover. It's a great way to preserve the natural juiciness of turkey meat, while creating the ultimate crispy, flavorful spin.

Ingredients:

1 (15-pound) turkey
2 cups Italian dressing
½ cup Cajun or Creole seasoning mix
2 to 5 gallons peanut oil, as needed

Directions:

- 1) Fill a syringe with Italian dressing; inject turkey in the breast, thigh, wings, legs, and backside, refilling syringe as needed. Sprinkle seasoning mix over turkey's surface and rub into skin. Place turkey in a large plastic bag; secure and refrigerate overnight, at least 12 hours.
- 2) The day of service, place enough oil in a large pot to cover the turkey; heat to 375°F. Place turkey carefully into heated oil. Cook, uncovered, about 3 minutes per pound.
- 3) Remove from oil, allow to cool slightly, and slice.