

# Simple Deep Fried Turkey Breast

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*Frying turkey breast cutlets is the best way to preserve their juiciness while cooking. Serve these tasty cutlets with your favorite gravy.*

## Ingredients:

1 (3- to 4-pound) turkey breast  
1 cup flour  
2 teaspoons salt  
½ teaspoon black pepper  
1 to 2 gallons vegetable oil, as needed  
Prepared gravy, for serving

## Directions:

- 1) Heat oil in a large pot over high heat. Add enough oil to completely cover the turkey breast with about 2 inches to spare.
- 2) Slice turkey breast into ¼-inch slices. Set aside.
- 3) Combine flour, salt, and pepper in a medium bowl. Add turkey breasts; roll to coat. When oil is hot, add turkey; fry until lightly browned. Serve warm with gravy.