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Next

How to cook a turkey in electric deep fryer

An amazing deep fried turkey recipe that turned me from a turkey hater to a TURKEY LOVER... This deep fried turkey turns out tender, juicy, and flavorful EVERY TIME (thanks to an easy fried turkey rub + peanut oil), AND the cooking time is trimmed to under an hour in an electric turkey fryer! Deep Fried Turkey Recipe So here's the thing (and please don't come at me with pitchforks)... I have to admit that I've never really been a fan of turkey. In fact, there have been many years when we opted for a ham — like this SUPER SIMPLE Instant Pot spiral ham — at Thanksgiving instead. Shocking, isn't it?! That is until a few years ago. My husband and boys love a good turkey, so we tried this deep fried turkey recipe. And you know what? Now I'm a total convert. My deep fried turkey turns out tender, juicy, and flavorful EVERY TIME, and the cooking time is trimmed to under an hour! I know you might be envisioning some of the horror stories you may have heard about gas and/or propane turkey fryers right now. No worries — did you know that you can actually purchase an electric turkey fryer?!? Yep, and they're safe enough that you can fry a whole turkey right on your kitchen countertop! Deep Fried Turkey In An Electric Turkey Fryer It appears that the particular electric turkey deep fryer model I have is no longer sold. But there are two newer versions available: one that fries turkeys up to 14 pounds and one that fries turkeys up to 20 pounds. Though I have the smaller capacity model, I'd highly recommend going for the larger one. Finding small turkeys can be a bit difficult, and the price difference is negligible! An important note: if you're trying to stay within a budget, deep frying a turkey probably isn't the most cost effective way to cook a turkey. I prefer to use peanut oil for its rich flavor and high smoke rate. In my opinion, it's simply best oil for deep frying turkey. The downside? Well, peanut oil doesn't come cheap, and you're gonna need about 2 gallons to fill up the turkey fryer... BUT this method saves a TON of time — and since it takes so little time, a great way to defray the cost of the oil is to have a turkey-frying party after Thanksgiving. Invite friends, family members, and neighbors over to fry up those marked down turkeys and turkey breasts that you can pick up for a steal! Also, while intended for frying whole turkeys, you can fry just about anything in your electric turkey fryer, including fish, shrimp, onion loaf, and more. Plus it has a steaming feature, as well, making it much more versatile than at first glance. Fried Turkey Rub Preparing for Thanksgiving around here starts well before the big day. Even though it really saves minimal time, one of the things I always do early in the week is mix up a batch of this deep fried turkey rub. It's ideal for seasoning the turkey inside and out! All you need for this fried turkey seasoning are four simple ingredients: poultry seasoning, garlic powder, salt, and ground black pepper. Just whisk them all together and set aside until you're ready to rub down and fry up that turkey. How To Cook A Deep Fried Turkey Deep fried turkey using an electric turkey fryer is really super simple! I start by rinsing and drying a thawed bird inside and out. Then I rub it all over with the previously prepared deep fried turkey seasoning, making sure to coat both the outside and inside of the bird. After I complete these two steps, I then turn the turkey fryer on to heat up, allowing the turkey to sit out and come to room temperature in the meantime. When the peanut oil reaches 375 degrees, gently lower the turkey in (I recommend silicone mitts for this step), making sure it's fully submerged and that the oil has filled the cavity of the turkey. Sometimes the turkey needs to "burp" to get it to fill with oil. It's handy to have a pair of rubber-tipped tongs to gently nudge it and tilt it to make sure it's filled. Deep fried turkey cook time: you'll want to calculate the fried turkey cook time based on the weight of the turkey you purchased. Fry the turkey for 3.5-4 minutes per pound, until a meat thermometer inserted into the turkey breast reads 165-170 degrees. Basically, if you were to use a 14-pound turkey for a smaller fryer, you'd fry it for 49-56 minutes. If you're wondering how long to fry a 20-pound turkey, you'd want to leave it in for 70-80 minutes. Deep fried turkey temperature: The easiest way to tell if your turkey is truly done is by inserting a meat thermometer into the turkey breast. When it reads 165-170 degrees, you know it's properly cooked. When it's done frying, remove the turkey from the peanut oil (those silicone gloves will come in handy again here) and allow it to drain on some paper towels. It's best to let it sit for about ten minutes before carving. Deep Fried Turkey Side Dishes So what do we serve alongside what I consider to be the best deep fried turkey recipe? EASY side dishes, of course! Basically the rest of our Thanksgiving meal is pretty traditional, as far as side dishes go. You'll want to check out my favorite recipes for creamed corn casserole, green bean casserole, make ahead mashed potatoes for a crowd, stuffing muffins, cranberry Jello salad, and of course, pumpkin pie... Each has a unique twist to make it a little new and different and/or to save time in the kitchen! And who doesn't want to be able to spend more time with family and friends outside of the kitchen on Thanksgiving Day?!? Prepare the fried turkey rub by mixing together the poultry seasoning, garlic powder, salt, and black pepper. Set aside. Rinse a thawed turkey inside and out, and allow all of the water to drain out. Then pat it dry inside and out with paper towels. If the turkey has plastic leg ties and/or a pop-up cooking indicator, be sure to remove them before frying! Rub the turkey all over with the fried turkey seasoning, including the inside, and set aside to come to room temperature. Turn your electric turkey fryer on, and heat the peanut oil to 375 degrees. Place the turkey in the included basket. Very slowly lower the turkey into the hot oil, making sure to submerge it completely, and close the lid. I recommend wearing protective silicone gloves for this step. It's also handy to have a pair of rubber-tipped tongs to gently nudge and tilt the turkey to make sure it's filled. Set the timer to the recommended time: 3.5-4 minutes per pound, until a meat thermometer inserted in the breast reads at least 165 degrees. So for a 14-lb. turkey, you would cook it for approximately 49-55 minutes. When the turkey reaches the recommended cooking temperature, lift the frying basket out of the oil, and clip it on the draining holes. Allow the turkey to drain and rest for 10 minutes before carving. I also like to transfer it to a platter lined with paper towels for a few minutes before carving to soak up any excess oil. Deep Fried Turkey Breast You can also make a fried turkey breast in your electric turkey fryer. Follow the directions above, and then lower the cooking temperature to 325 degrees after submerging the turkey breast in the oil. Cook for approximately 7 minutes per pound until a meat thermometer inserted in the breast reads at least 165 degrees. Yield: 16 Amount Per Serving: Calories: 603 Total Fat: 33.6g Saturated Fat: 9g Cholesterol: 228mg Sodium: 571mg Carbohydrates: 1.5g Fiber: .3g Sugar: 0g Protein: 68.8g Please leave a comment below or share a photo on Instagram with the hashtag #unsophisticcook! Deep Fried Turkey Breast You can also make a fried turkey breast in your electric turkey fryer! Follow the directions above, and then lower the cooking temperature to 325 degrees after submerging the turkey breast in the oil. Cook for approximately 7 minutes per pound, until a meat thermometer (I like this inexpensive digital one) inserted in the breast reads at least 165 degrees. I'd love to see how your deep fried turkey turns out... Tag me @Unsophisticcook on Instagram or use the hashtag #Unsophisticcook so I can check it out. Enjoy! This post, Deep Fry Turkey the Easy Way, contains affiliate links. I earn from qualifying purchases. My Thanksgiving wouldn't be complete without a deep-fried turkey. At one time, it was a southern thing, then it took the country by storm. This recipe My mom and dad deep fried their Thanksgiving bird for years before the world caught on. When you deep fry your turkey, it's so moist and tender on the inside and crunchy on the outside. I have to admit that at first, I was a little hesitant to deep fry my own. I mean, that's mom and dad's job. Also, the six o'clock news was full of stories about people setting their decks on fire because they didn't know how to properly deep fry a turkey. It can be downright scary if you don't know what you're doing. Then it happened. I found an electric fryer made specifically for deep frying turkeys inside. Yes! You no longer have to head to the deck to deep fry your turkey. Let's all do a happy dance. I use the Butterball Indoor Electric Turkey Fryer. It's da bomb! I've been using this electric fryer for years and it hasn't let me down! Edited to add (10/27/21): My turkey fryer seems to be discontinued and there is now a newer model. They also come in two sizes now and the x-large turkey fryer holds a 20-pound turkey! Why deep fry a turkey? It's easy. It doesn't take as long as roasting a turkey. It frees up oven space. I have double ovens and I still don't have room to be roasting a turkey all morning. Your turkey will be moist (no more dry, chewy turkey). It will be crunchy. Oh, so tender. It's delicious! Let's get started! How to Deep Fry A Turkey I usually choose a Honeysuckle White Fresh Turkey. They're available at my local Kroger store. Make sure your turkey is completely thawed. Here's how to do it. (I always use a 12 lb. turkey. It fits perfectly in my turkey fryer.) Remove the giblets. (I won't take the time to tell you about the first time I cooked a turkey in the oven and forgot to remove the giblets from one end) Blush Blush. I use the giblets to make giblet gravy, but you can do with them as you please. Just don't leave them in the turkey. Check both ends! Pour peanut oil into the deep fryer. There's a slash on the inside of my fryer for a guide. Actually, there are two. Fill up the oil until it's even with the top slash - not the top of the fryer. Turn the fryer to 375° F. An orange light will come on when you plug in the deep fryer. A green light will come on when the fryer is ready (if you use the same fryer I use). Meanwhile, pat that bird completely dry. Rub the turkey with mom's deep-fried dry turkey rub. Don't skip this step unless you just want salt and pepper, but that's kinda boring. Spray the basket with cooking spray and place the turkey inside the basket. Using the lifter, slowly lower the turkey into the hot oil. Be careful! I always get my husband to do this part and he uses heat-resistant gloves in case the oil splatters. Lay the lifter over on its side and set the timer. I always deep-fry my turkey for 4 minutes per pound. For a 12-lb. turkey, it takes 48 minutes. Helpful Hint: I always use Peanut Oil When Deep Frying a Turkey Yes, it's a little pricey, but it's the best oil for deep frying. Period. Peanut Oil has a high smoke point and neutral taste. It's also low in saturated fats and high in polyunsaturated and monounsaturated fats. I buy the big jug from Walmart. You'll use most of it in your deep fryer. Deep-fried turkey is tender on the inside and crispy on the outside. Additional Time 10 minutes Total Time 1 hour 43 minutes 1 12-pound turkey, thaw completely and pat dry Peanut Oil for deep frying 2 Tablespoons Garlic Powder 2 Tablespoons Seasoned Salt 1/2 teaspoon Cayenne Pepper 2 Tablespoons Lemon Pepper 2 Tablespoons Creole Seasoning Thaw turkey completely. Check the cavities at both ends and remove giblets. Pat dry. Combine the dry rub ingredients and pat all over the turkey. You may not use it all. Let sit for 30 minutes. Meanwhile, heat the oil to 375° F. This can take up to 45 minutes! Note: There are two slashes on the inside of my deep fryer showing the fill lines for the oil. Fill to the top line (not the top of the fryer). It's important to follow the directions on your deep fryer. Keep the top closed during preheating. If you're using the Butterball Deep Fryer like mine, wait for the green light to come on indicating that the oil is properly heated. Spray the basket that will hold the turkey with cooking spray and place the turkey inside the basket. Using the lifter, slowly lower the turkey into the hot oil. Lay the lifter over on its side as per directions and close the top. Fry for 4 minutes per pound. When the turkey is done, lift and hook the drain clip on the basket into the drain clip mounting hole. Let sit for 10 minutes before removing from the basket and carving the turkey. These are instructions for using the Masterbuild Electric Indoor Turkey Fryer. Please follow the instructions for your turkey fryer!

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