

Talking Turkey

A New Twist On An Old Favorite

(NAPSA)—According to a recent survey, nearly 39 percent of us have eaten deep-fried turkey. The reason: It's incredibly moist, succulent and flavorful, with no greasy taste. A new electric fryer lets you fry indoors away from the cold weather, and it takes less than an hour to cook for eight to 10 people.

How do you make fried turkey different for Thanksgiving, Christmas or any occasion? LouAna® Chef Pat Mould, who runs the Louisiana School of Cooking and who has appeared on NBC's "Today Show," has been frying turkeys for more than 20 years. He's come up with a number of alternative injectable marinades that will change the way you fry turkeys forever.

One of Mould's recommendations: Italian-style deep-fried turkey. You'll need a 10- to 12-pound thawed turkey, three gallons of LouAna Peanut Oil, a marinade injector, a Masterbuilt Turk-N-Surf electric deep fryer and this marinade:

Italian Balsamic Herb Marinade

- ½ cup Italian dressing**
- ¼ cup balsamic vinegar**
- 2 tablespoons Dijon mustard**
- 2 tablespoons garlic, finely minced**
- 4 tablespoons fresh basil, finely minced**
- 3 tablespoons fresh oregano, finely minced**
- 1 tablespoon black pepper**
- 1 tablespoon salt**
- 1 cup LouAna Peanut Oil**
- ½ cup water**

Whip together dressing, vinegar, mustard, garlic, basil,



Deep-fried turkey is a year-round treat.

oregano, black pepper and salt in a bowl. Slowly whisk in peanut oil until it is fully incorporated, and marinade is thickened. Slowly whisk in water.

After cleaning out the turkey, pat it dry inside and out. Inject Italian Balsamic Herb Marinade into the breast, thighs and legs—one ounce per pound of turkey. Pour peanut oil into the pot to the fill line. Heat to 350 degrees F.

Place the turkey in the fryer basket, breast side up. Slowly lower it to avoid splattering. The oil temperature will drop when you add the turkey, so be sure to bring it back up to 350 degrees F. throughout the entire cooking process to prevent greasy turkey. Allow to cook four minutes per pound.

Turn off the fryer and carefully lift the turkey out using the basket. Move the basket to a preparation area lined with paper towels. Insert a meat thermometer into the breast to make sure the cooked turkey is registering 170 degrees F. Place the turkey on its back on a platter lined with paper towels to absorb any oil. Let sit for 10 minutes, then carve, serve and enjoy.

Visit www.louana.com for more marinade recipes and information on frying and safety.