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# Creole Deep Fried Turkey

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 10 minutes

**3 gallons peanut oil**

**1 (12 to 14 pound) whole fresh turkey (frozen whole turkey, thawed, may be substituted.)**

**4 tablespoons Creole seasoning, divided**

**figs, fig leaves, apples, fresh cranberries (for garnish) (optional)**

Pour the oil into a deep propane turkey fryer, 10 to 12 inches from the top. Heat to 350 degrees over a medium-low flame according to manufacturers instructions (about 45 minutes).

Meanwhile, remove the giblets, and neck from the turkey and rinse the turkey with cold water. Drain the cavity well. Pat dry. Loosen and lift the skin from the turkey with your fingers without totally detaching the skin. Spread one tablespoon of Creole seasoning under the skin. Carefully replace the skin. Sprinkle one tablespoon of Creole seasoning inside the cavity. Rub into the cavity. Sprinkle the outside of the turkey with the remaining two tablespoons of Creole seasoning. Rub into the skin. Let the turkey stand at room temperature for 30 minutes.

Place the turkey on a fryer rod. Carefully lower the turkey into the hot oil with the rod attachment.

Fry for 35 to 45 minutes or until a meat thermometer inserted into the thickest portion of the thigh registers 165 degrees (about 3 minutes per pound, plus an additional 5 minutes. Keep the oil temperature between 300 and 325 degrees). Remove the turkey from the oil. Drain. Let stand for 30 minutes before slicing. Garnish, if desired.

## **Turkey**

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*Per Serving (excluding unknown items): 11470 Calories; 1296g Fat (99.9% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 324mg Sodium. Exchanges: 0 Lean Meat; 259 Fat; 0 Other Carbohydrates.*