

From the kitchen of Winnebago Fishing

Deep-fried Wild Turkey

With the start of turkey season around the corner,
Here's a great family tradition recipe to try

You will need....

- 1 Wild turkey, whole, dressed**
- 2 1/2 Gal Peanut oil**
- 1 Cup Italian salad dressing**
- 1/2 Cup Lemon juice, fresh**
- 3 TBSP Onion juice**
- 3 TBS Garlic juice**
- 2 TBSP Worcestershire sauce**
- 1 TBSP Liquid smoke**
- 1 1/3 oz Cayenne**
- 1/4 c Salt**

Mix all ingredients except turkey, pot and peanut oil to make a marinade. Let stand overnight in refrigerator. Use meat-injecting needle to inject all through turkey. Put turkey and marinade in a large plastic bag and keep in the refrigerator for 1 to 3 days. Remove in time to bring to room temp before cooking. Heat oil in a 40-60 quart pot to 325 degrees (Use candy thermometer). Immerse turkey completely and cook for 4 minutes per pound. Place a pie tin with holes in the bottom in the bottom of the deep fryer to prevent sticking.

You will want to follow your safety instructions while using your fryer.