

Cajun Injector marinade

DEEP FRIED TURKEY

(Not Recommended For Indoor Cooking)

Ingredients

10 gal peanut oil
10-15 lbs turkey
6 tsp Salt
6 tsp Paprika
6 tsp White Pepper
6 tsp Cayenne Pepper (or to taste)
6 tsp Accent (optional)
1 bottle (16 oz) Liquid Crab Boil Concentrate
Rinse turkey inside and out
Mix one (1) part crab boil concentrate to four (4) parts water.
Combine dry ingredients with crab boil solution.
Adjust seasoning to taste.
Inject turkey (approx. 2 inch apart) with mixture using syringe (available from G.A. Lotz or gourmet kitchen stores).
Cover turkey with foil and refrigerate over night.
Heat oil to 350F. Caution: Use a grease thermometer to monitor the oil. It may ignite if the temperature goes beyond 375F.
Put turkey in basket and carefully lower it into the pot.
Cook five (5) minutes per pound.
Check in one (1) hour using a meat thermometer.

PRIMO'S DRY SEASONING FOR SMOKED TURKEY OR HAM

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| 1/2 box salt | 1 (8-ounce) jar Season-All |
| 1 (5-ounce) bottle cayenne pepper | 1 (5/8-ounce) can paprika |
| 1 (2 1/2-ounce) bottle garlic powder | 1/4 (1 1/4-ounce) can oregano |
| 1 (4-ounce) can barbecue spice | 1 (2-ounce) bottle hickory smoked salt |
| 1 (1 1/8-ounce) can poultry seasoning | 3 (3/4-ounce) cans Italian dry seasoning |
| 3 (2 1/2-ounce) bottles imitation butter salt | 1 (3 1/4-ounce) can celery salt |
| 1 (17-ounce) can Creole Seasoning | 1 (2-ounce) can Accent |

Combine all ingredients. May be stored in airtight container and kept indefinitely.