

Fried Turkey

4-3½ minutes per pound

350 degrees oil

Game

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20 ounces Italian dressing
10 ounces Worcestershire
sauce
2 tablespoons soy sauce
5 tablespoons salt
8 tablespoons garlic powder

8 tablespoons onion powder
1 tablespoon celery salt
1 tablespoon black pepper
2 cups red pepper
1 13-pound turkey
4 gallons cooking oil

To prepare marinade, mix dressing, sauces and all of the spices together in a large container. Place defrosted and cleaned turkey in bowl with marinade. Place in refrigerator and let marinate for 48 hours, basting frequently. To fry, preheat oil to 325 degrees using a candy thermometer. Fry for 40 minutes or three minutes per pound. The turkey will be light brown, darker with hotter oil, but very moist and tender. Serves 12 to 15.

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