By Mike Stines, Ph.B.

Despite the three-day process, it's well worth the effort to cook turkey this way. Created in the South, this method of cooking a turkey is gaining popularity all across the country. This process produces a succulent turkey and if the oil is at the correct temperature, a crisp, not greasy skin. Turkey fryers—a heavy-duty stand with a high-BTU propane burner—are available from a number of sources at a range of prices. Don't purchase an inexpensive cooker, as strength and stability are key safety factors when heating oil.

A few words of caution: deep-frying is cooking with a vat of very hot (350 to 375 degrees F.) oil, so be sure the stand is very sturdy and placed on a level surface away from overhanging branches. Don't use a turkey fryer on a wooden deck and never leave the fryer unattended. Deep-frying is inherently dangerous. If the oil gets above 450 degrees F., it can spontaneously ignite and most turkey fryers do not have thermostats to control the heat. Because of this, Underwriters Laboratory has declined to certify any turkey fryers because of safety concerns. Make sure your turkey is completely thawed and no liquid comes into contact with the hot grease. Thanks to CountryTime Recipes for the image at right.

For the deep-fried turkey, you'll need a high BTU outdoor burner, a 26- or 32-quart stockpot with a rack and hanger to lift the turkey, and a deep frying thermometer. The cooker I use is a Bayou Classic, manufactured by Barbour International in Brandon, Mississippi. The 32-quart pot will deep fry a turkey up to 25 pounds while a 26-quart pot is good for a turkey up to 16 pounds.

You'll also need about 3 gallons of peanut, canola, or sunflower oil. A kitchen syringe, also sold under the brand name of "Cajun Injector," is also necessary to inject the turkey with the marinade. Most barbecue outlets carry injector kits or they may be ordered over the Internet.

A long-sleeved shirt, long pants, closed-toed shoes, gauntlet-style asbestos gloves, safety glasses, and a dry chemical fire extinguisher are also a good idea. A caveat… never even think about trying to do this in an enclosed area such as a garage or carport unless you want to invite the fire brigade to dinner!

[illegible] mixing bowl
[illegible] recipe above)
[illegible] 1 gallon of cold water and cool