

Chef Larry's Deep-Fried Turkey

Yield: 10-12 Servings

Ingredients:

**1 each Diestel Turkey, fresh, 12 lbs. (see Chef Larry's Notes)
as needed Chef Larry's Cajun Spice (recipe follows)**

**3 gallons Vegetable oil
for service Chef Larry's Cranberry Pear Chutney (recipe follows)**

Equipment needed:

**Turkey deep-frying unit: propane gas burner with
stand, 28 qt. tall aluminum pot with lid, basket with
lifting hook, thermometer**

Paper towels

Method:

Prepare Chef Larry's Cajun Spice (see below), reserve. Remove giblets and neck from turkey and reserve for gravy if desired. Test oil level for frying by placing turkey in basket then into the pot. Add enough water to cover turkey by two inches. Remove turkey and measure remaining water level by marking a ruler. Oil will be added to the measured level for frying. Wash and dry the frying basket and pot, reserve.

Rinse turkey thoroughly under cold running water. Pat turkey dry with paper towels and place on work surface. Season the cavity generously with spice mixture. Rub entire outer surface of turkey with spice. Place the seasoned turkey under refrigeration for 24 hours. To fry the turkey, set up the deep fryer unit outdoors. Add oil to the pre-measured level in the pot and heat to 360 degrees F. Test oil with a high temperature thermometer. Remove turkey from refrigeration, season with salt and pepper. Place seasoned turkey into fry basket neck-side down. Carefully lower turkey into hot oil. Cover and fry turkey at 360 degrees F. for 3 – 4 minutes per pound or for 45 – 50 minutes.

Test doneness of turkey by inserting a thermometer at the deepest part of the thigh. Turkey is done when temperature reads 175 - 180 degrees F. Carefully remove turkey from hot oil and drain well. Place fried turkey onto a pan lined with paper towels to continue draining. Transfer deep-fried turkey to a platter for service. Serve with traditional accompaniments.

Chef Larry's Notes:

Diestel Turkeys are fresh range grown turkeys, free of growth stimulants and hormones. These low fat vegetarian fed turkeys are raised in the Sierra Nevada foothills of California. Diestel Turkeys are available locally at Siesel's Meats in Bay Park.

Chef Larry's Cajun Spice

Yield: 1 cup

Ingredients:

**½ cup Paprika
½ tsp. Cayenne pepper
1 tsp. Black pepper
¼ cup Thyme leaves
¼ cup Oregano leaves
2 tsp. Granulated garlic
¼ cup Salt**

Method:

Combine ingredients, mixing well. Store in air-tight container and reserve until use. Use for meat, poultry and fish.

Chef Larry's Cranberry Pear Chutney

Yield: 3 cups

Ingredients:

**2 cups Fresh cranberries
2 each Bartlett pears, peeled and diced
¼ cup Orange juice
½ tsp. Orange zest, julienne cut
2 cups Water
1 cup Sugar
½ tsp. Cinnamon
¼ tsp. Ground cloves**

Method:

Place orange juice, orange zest, sugar and water in saucepan. Bring to a simmer and cook for 10

minutes. Add cranberries, pears, cinnamon and cloves. Bring to a boil, reduce heat and simmer over low heat until cranberries burst and mixture thickens. Cool chutney, transfer to a bowl and refrigerate.