

FOOD

Deep Fried Cajun Turkey

Turkey Ingredients

- 1 (8 to 12 pound) turkey
- 10 gallons peanut oil
- 1 cup salt
- 1/2 tablespoon cayenne
- 1/4 tablespoon black pepper

Marinade Ingredients

- 2 tablespoons Worcestershire sauce
- 1 tablespoon crab boil
- 1/4 cup apple cider
- 3/4 cup honey
- 1 bottled beer
- 1 tablespoon salt
- 1 tablespoon allspice
- 1/2 cup Creole Seasoning II mix
- 1/4 teaspoon cayenne
- Pinch of clove

Equipment Needed

- 40 to 60-quart pot with basket, burner and propane tank
- Candy thermometer to measure heat oil
- Meat thermometer to test turkey doneness
- Safety goggles
- Fire-safe gloves and pot holders
- Fire extinguisher
- Seasoning injector*

Directions

1. Season and cure the turkey with salt, pepper and cayenne. Rub seasoning on skin and let sit overnight.
2. In a blender, add all the wet ingredients and then the dry ingredients to make the marinade. Puree on high for 4 to 6 minutes. Make sure all ingredients are completely pureed and add to an injector.
3. Heat oil to 350°F (160°C). Depending on the amount of oil used, this usually takes between 45 minutes and one hour. (To determine the correct amount of oil, place the turkey--still in its wrapper--in the basket and place in the pot. Add water until it reaches 1 to 2 inches above the turkey. Remove the turkey and note the water level, using a ruler to measure the distance from the top of the pot to the surface of the water. Pour out water and dry the pot thoroughly. Be sure to measure for oil before breading or marinating the turkey.)
4. While the oil is heating, prepare the turkey as desired.
5. Once the oil has come to temperature, place the turkey in the basket and slowly lower into the pot. Whole turkeys require approximately 3 minutes per pound to cook. Remove turkey and check internal temperature with meat thermometer. The temperature should reach 170°F (75°C) in the breast and 180°F (80°C) in the thigh. Turkey parts such as breast, wings and thighs require approximately 4 to 5 minutes per pound to come to temperature.

Fryer Caution Safety Tips:

1. Place fryer on level dirt or grassy area. Never fry a turkey indoors, in a garage or in any other structure attached to a building. Avoid frying on wood decks, which could catch fire, and concrete, which can be stained by the oil.
2. Never leave the hot oil unattended and don't allow children or pets near the cooking area.
3. Allow the oil to cool completely before disposing or storing.
4. Immediately wash hands, utensils, equipment and surfaces that have come in contact with raw turkey.
5. Turkey should be consumed immediately and leftovers stored in the refrigerator within two hours of cooking.



Apple Brioche Pizza

Yield: 1 (12-inch) pizza, 8 servings

Crust Ingredients

- 2 2/3 cups bread flour
- 1/4 cup sugar
- 1 package (1/4 ounce or 2 1/4 tsp) *FLEISCHMANN'S RapidRise Yeast
- 1/2 teaspoon salt
- 1/2 cup (1 stick) butter, cut up
- 1/4 cup milk
- 1/4 cup water
- 2 eggs

Topping

- 3 tablespoons sugar
- 2 tablespoons bread flour
- 1/4 cup whipping cream
- 1 tablespoon Calvados (apple brandy) or 2 teaspoons SPICE ISLANDS Pure Vanilla *Extract
- 2 cups thinly sliced, cored and peeled apples (about 2 medium)
- 1/4 cup apricot preserves, warmed



Crust Directions

1. In large bowl, combine 1 cup flour, sugar, undissolved yeast and salt. Heat butter, milk, and water until very warm (120 to 130 F). Butter does not need to melt.
2. Gradually stir into dry ingredients.
3. Stir in eggs and remaining flour to make soft dough. Knead 5 minutes. (Dough will be buttery; do not add additional flour.) With floured hands, press dough to form 12-inch circle on lightly greased pizza pan, cookie sheet or sheet pan. Cover and let rest 30 minutes.

Topping Directions

1. In small bowl, combine sugar and flour. Gradually add cream and Calvados; stir until smooth. Set aside.
2. Preheat oven to 400 F.
3. Form 3/4-inch high rim along edge of dough.
4. Arrange apples on dough, overlapping slightly; carefully spoon cream mixture over top.
5. Bake on middle oven rack 18 to 22 minutes or until crust is golden brown and apples are almost tender.
6. Remove from pan; place on wire rack to cool slightly. Spread apricot preserves over top.

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