

# Thanksgiving Deep Fried Wild Turkey

Deep frying a whole wild turkey is a fantastic way to cook the entire bird without drying out the meat. Not only is this one of the quickest ways to cook a whole bird, the novel presentation makes it worthy of holiday celebrations.



PREP TIME: 5 minutes    COOK TIME: 30-45 minutes    SERVINGS: 10-12

## INGREDIENTS

- 1 10-12 lb Wild Turkey, cleaned and dressed with skin on
- 4 tsp Cabela's Open Season Mountain Man Bourbon Rub, divided
- 4 gallons rice bran oil

## DIRECTIONS:

*Recipe by: Tiffany Haugen*

1. Weigh turkey to determine deep-frying time.
2. Dry turkey thoroughly with a clean dish towel and coat with 2 tablespoons Cabela's Open Season Mountain Man Bourbon Rub.
3. Pour rice bran oil into the pot.
4. Heat oil to 400°.
5. Place turkey, legs up, on to fryer rack and lower into fry basket.
6. With a gloved hand, carefully submerge turkey in the hot oil.
7. Fry for 3 1/2 minutes per pound or until internal thermometer reads 155°.
8. Regulate heat to keep oil at 350° during the cooking process.
9. To check the internal temperature of the turkey, use a gloved hand to partially lift the fry basket out of the oil.
10. Place probe into the thickest part of the breast meat.
11. When done, remove turkey from hot oil and place on a carving surface.

Sprinkle with remaining Cabela's Open Season Mountain Man Bourbon Rub, cover with foil, and let sit 15 minutes before carving.

Recipe by:  
POWDERHOOK

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