

BROASTER
FOODS™

INGREDIENTS

Turkey, thawed
10-12 lb. weight range
Chickite[®] or Supreme Marinade
Slo-Bro[®] Coating



How to Pressure Fry a Turkey

A Delicious and Juicy Centerpiece for Holiday Gatherings

Cooking a whole turkey in your Broaster Pressure Fryer is an easy way to expand your menu, increase holiday pre-orders and bring the best tasting turkey to your customers this holiday season.

DIRECTIONS

- Remove giblets, neck and any plastic leg fasteners or pop-up thermometers.
- Prepare marinade in marinating tub using 6 oz. of Chickite or Supreme Marinade per gallon of cold water. Submerge turkey. Be sure to cover the 10-12 lb. turkey completely.
- Marinate turkey overnight in refrigerator. After marination, drain thoroughly.
- Apply a light dusting of Slo-Bro Coating to turkey.
- Allow to set up in refrigeration for 1 hour or until tacky.
- Using poultry pins, secure legs and wings.
- Dip the empty fryer basket in hot oil to coat the basket before loading turkey. Remove basket from oil and place basket on resting peg. Load turkey into fryer basket, breast side down and lower into cooking well.
- Cook in a Broaster Pressure Fryer at 360°F for 3 minutes per pound with auto comp on. When finished cooking, open the valve slowly to prevent the turkey's skin from separating. Internal temperature should reach 170°F in breast/180°F in thigh.

