



Turkey Frying Facts

Frying a Turkey for the Holidays?



Don't let the "Grease Grinch" spoil your holiday fun. Use this guide to keep your holidays safe, healthy, and happy when deep-frying a turkey. You'll find tips for cooking your turkey, along with safety information to keep you, your family and pets burn-free. And of course, avoid calling the plumber by keeping oil and grease out of your drains.



Avoid Calling the Plumber!

It may seem like an easy solution to a messy problem, but pouring fryer oil down the drain will just lead to a nastier problem. Oil and grease rinsed down the plumbing system can congeal and block pipes, causing sewer back-ups. Proper disposal of your cooking oil and other greases may save your home from a clogged drain-and a holiday visit from the plumber. Clogs can also occur outside your home in the public sewage system, resulting in raw sewage overflowing a manhole in the street or a cleanout on your property. As sewage flows down the street, it enters the storm drain system, where it is then carried straight into our local waterways without any treatment.



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What Do I Do with the Oil?

Disposing of gallons of fryer oil can seem overwhelming. What do you do with it all? Pouring it down the kitchen sink, into the yard, or the storm drain is simply asking for trouble. Instead, choose one of following options:

- Allow the oil to cool. Strain out any particles, store it in the original container(s) and freeze. Oil can be keep for up to six months and reused for up to six hours of fry time.
- Recycle your cooking oil.



Frying the Turkey

- Once the oil has come to temperature (near 375°F), place the turkey into the basket and slowly lower into the pot. Oil burns at a high temperatures, so keep the temperature at 375°F or less.
- Whole turkeys require approximately 3 minutes per pound to cook. Remove the turkey and check it's internal temperature. The temperature should reach a minimum of 170°F in the middle of the breast and thigh.
- Turkey parts, such as breast, wings, and thighs, require approximately 4-5 minutes per pound.



Safety Tips

- Place the turkey fryer well away from your home, trees, or wooden structures like a deck. A cooking oil fire could quickly spread to your entire home.
- Never leave the hot oil unattended and don't allow children or pets near the cooking area!
- Allow the oil to cool completely before disposing or storing.
- Immediately wash hands, utensils, equipment, and surfaces that have come into contact with raw turkey.
- Turkey should be consumed immediately and leftovers stored in the refrigerator within two hours of cooking.