

MASTERBUILT®

TURKEY GUIDE | FRYING + SMOKING

FRYING

- 1 Start with a completely thawed turkey.
 - Go to [Butterball.com](https://www.butterball.com) for instructions on how to safely thaw your turkey.
 - Don't forget to remove all gravy packets, giblets and the neck from the turkey!
- 2 Preheat fryer to 375 degrees.
- 3 While fryer is heating up, give turkey a warm water bath, then pat completely dry with paper towels.
- 4 Inject turkey with your favorite marinade
 - 1 ounce per lb.
 - Inject small amounts in many locations throughout the turkey
- 5 Dip basket down into hot oil to give it a non-stick coating.
 - Use heat-resistant gloves and lifter hook – do not touch hot basket.
- 6 Add turkey to basket – breast side up.
- 7 Slowly lower turkey into oil and set timer
 - Fry formula = 4 minutes per lb. for a whole turkey
- 8 Turkey is done when it reaches 165 degrees internal temp in the breast meat.

SMOKING

- 1 Start with a completely thawed turkey.
 - Go to [Butterball.com](https://www.butterball.com) for instructions on how to safely thaw your turkey.
 - Don't forget to remove all gravy packets, giblets and the neck from the turkey!
- 2 Brine or inject your turkey with your favorite seasonings
 - We recommend: recipes.masterbuilt.com/recipe/dadgum-good-turkey-3
- 3 Rub the turkey skin with extra-virgin olive oil
- 4 Use a 50/50 mixture of apple juice and water in the smoker's water pan.
 - Do not fill more than halfway, to leave room for drippings.
- 5 Smoke at 275 degrees for 18 minutes per lb. or 225 degrees for 30 minutes per lb.
 - We recommend apple wood chips
- 6 Turkey is done when it reaches 165 degrees internal temp in the breast meat.

For recipe & product demos, visit youtube.com/masterbuilt.