



CAJUN FRIED TURKEY

PREPARATION

1. USE ONE 8 TO 10# FRESH TURKEY.
2. CLEAN AND WASH THE BIRD THOROUGHLY.
3. PREPARE THE PUMP SOLUTION MIXING 2 OZ. OF ZACH'S FRIED TURKEY SEASONING WITH 10 OZ. OF ICE COLD WATER. MIX THOROUGHLY DISSOLVING SEASONING IN THE WATER.
4. PUMP THE TURKEY WITH THE SEASONING MIXTURE TO 10% OF GREEN WEIGHT. (GREEN WEIGHT REFERS TO THE WEIGHT OF THE UNCOOKED PRODUCT.)
5. PUMP INTO THE BREASTS, WINGS, THIGHS, AND LEGS.

COOKING PROCESS

1. FILL A DEEP FRY VAT WITH PEANUT OIL OR CORN OIL.
2. BRING OIL TO 350 DEGREES F.
3. DROP THE TURKEY INTO THE COOKING OIL, BREASTS DOWN. COOK AT THE RATE OF 3 MINUTES PER ONE POUND OF TURKEY. (EXAMPLE: 10# TURKEY X 3 = 30 MINUTES COOKING TIME.)

THE TURKEY SHOULD BE A GOLDEN BRONZE COLOR WHEN COOKING IS COMPLETED.