

MARDI GRAS TURKEY!



YOU WILL NEED:

- 1 Whole Turkey
- 1 Bottle of Flavor of New Orleans BBQ & Marinade
- 1 Bottle of French Quarter Creole Seasoning
- 1 Bottle of Who Dat Hot Sauce or Cajun Ghost

PRIOR TO DEEP FRYING:

- Thoroughly Inject 1 Bottle of Flavor of New Orleans BBQ & Marinade into the Whole Turkey
- Generously Coat the Turkey in French Quarter Creole Seasoning After Injecting
- Cook to preference

AFTER DEEP FRYING:

- Add Who Dat Hot Sauce for *Medium Heat* or Cajun Ghost for *Chiliheads*