

# Cooking Corner

## Electric Fryers Turn Out Tasty Turkeys

(NAPSA)—Turkey fryers are much more versatile than you might think.

Now it's easier to use them year-round for frying other tasty tidbits including hot wings, crab cakes, corn dogs, onion blossoms and a summertime favorite, Southern-fried chicken.

You can steam batches of just-picked corn on the cob or luscious lobsters, create a low-country shrimp boil, and even prepare party-size pots of jambalaya or gumbo.

With versatile electric fryer boiler and steamers, such as the Four Seasons from Masterbuilt Manufacturing, you can bring all that good taste safely indoors.

Fryers have become a convenient way to prepare deep-fried turkey that is crispy on the outside, moist on the inside and full of flavor, but they're also being used to fry a wide variety of foods, and for steaming and boiling. The process is hassle-free and more user-friendly than ever before.

The newest model of the electric fryer, boiler and steamer features a push-button digital control panel that allows users to cook at a precise temperature.

It has an easy-to-use "Turkey Tap"<sup>™</sup> drain valve, which makes it effortless to drain oil or water from the interior 28-quart aluminum pot.

While in use, a cover slides down over the tap, keeping it safely hidden to avoid being touched.

Also, these units have a built-in timer on the control panel. It's as simple as using your oven, but



**Fryers are a great way to prepare deep-fried foods that are crispy on the outside and moist and flavorful on the inside. You can use them year-round.**

with superior results.

In addition, these appliances are the ultimate in safety—this unit is designed to not overheat. The technology incorporated in this unit meets all the UL<sup>®</sup> 1083 Standard requirements and has not one but two thermostat control devices.

These cookers have glass lids with steam holes; stay-cool grips; a break-away safety cord; and a patented drain clip that allows the cook to lift the food basket out and latch it onto the edge of the unit to allow oil or liquid to drain off. The fryers come virtually fully assembled.

All these safety features make these fryers, boilers and steamers safe for use in the kitchen, a screened-in porch, the garage or outdoors close to an electrical outlet. They are handy on camping or vacation trips and no propane tank is needed.

The Masterbuilt electric turkey

fryer, boiler and steamer is available in stainless steel as well as original black, and is available at selected national and regional retail chains. For additional information, visit [www.masterbuilt.com](http://www.masterbuilt.com).

### Deep-Fried Turkey

**1 thawed turkey, up to 14 pounds  
Cajun marinade**

Be sure the turkey is completely thawed and free of excess water. Inject it with marinade. Cover the outside of the turkey with your favorite dry rub.

Fill pot with oil to fill line. Bring oil to 400°F. Place turkey horizontally, breast up, in bailing basket. Wearing a long barbecue mitt, slowly lower the basket with the turkey into the oil. Cook for 3 minutes per pound, and then add 5 minutes to total cooking time. Turkey may float before cooking time is complete. Continue cooking for total amount of time calculated.

**Example: cooking a 14-lb. turkey**

**3 minutes x 14 = 42**

**42 minutes + 5 = 47 minutes**

**When the turkey is done, turn the appliance OFF and slowly remove the basket. Use drain hook on basket to attach basket to appliance body. Allow the turkey to drain and cool. Do not move fryer until oil has cooled.**

*Recipe courtesy of Bruce Foods.*