

Talking Turkey

Juicy Fried Turkey Nuggets Give Game Day A Fun Spin

(NAPSA)—Let the sports fans at your house “ooh” and “ahh” for your delicious and unusual fried bird as they view the big game.

Cajun-Fried Turkey Nuggets provide a fresh take on your typical turkey. A ready-made marinade is the secret ingredient of the meat’s spicy flavor.

The peanut oil adds a robust, nutty taste and intensifies the crispy texture of the turkey’s breading. This oil’s high smoke point lets you fry at higher temperatures for flaky, light and beautiful turkey nuggets that are never greasy or crumbly.



Fowl or fair: Tasty turkey nuggets can add zest to game day.

Cajun-Fried Turkey Nuggets

- 2 pounds boneless, skinless turkey breast cutlets, cut into 1-inch pieces**
- 1 (16-ounce) jar Cajun-style marinade**
- 2½ gallons LouAna peanut oil**
- 2 cups all-purpose flour**
- 1½ cups milk**
- 2 large eggs**
- 1¼ teaspoons salt**
- ½ teaspoon freshly ground black pepper**
- Blue cheese dressing, optional**

Use a traditional propane fryer outdoors away from wooden decks, in accordance with the manufacturer’s safety procedures. Or use a Masterbuilt Electric Deep Fryer in

your kitchen and follow the directions.

Combine turkey and marinade in a large, heavy-duty, zip-top plastic bag; seal. Refrigerate 2 hours, turning occasionally. Pour oil into a deep fryer; heat to 350 degrees. Place flour in a large, shallow dish. Combine milk and eggs in a second shallow dish, stirring well with a whisk. Sprinkle turkey evenly with salt and pepper; dredge in flour. Dip turkey in milk mixture; dredge in flour again. Fry nuggets at 350 degrees for 1½ minutes on each side or until done. Serve with blue cheese dressing, if desired.

Serves 8

Visit www.louana.com for more information on preparation, frying and safety.