

## **Show #54 The Deep fried turkey show**

### **Deep fried turkey**

1 whole turkey      12-15 pounds  
1/4 cup   salt  
1/4 cup   chili powder  
1 tbsp   black pepper  
1 tbsp   garlic powder

Prepare the turkey by rubbing the seasoning mix over the inside and outside. Remove the legs and wings to insure a more even cooking. Outside, in a large pot, filled a little more than half with cooking oil, make sure the temperature of the oil is about 360 F. Lower the turkey carcass into the oil, slowly and carefully, next place the thighs and wings. The wings will cook about fifteen minutes, the thighs about twenty five, and the turkey one to two hours. The internal temperature should be 170 F. When finished, remove from the oil, let drain and then slice for serving. Be very careful with the hot oil, dispose of properly and only do this outside.

### **Cranberry sauce**

4 Cups   cranberries  
1 1/2 cups   sugar  
1 Tbsp   diced ginger  
1   orange   zest and juice.

Combine everything in a saucepan, bring to a bowl, reduce to a simmer, let cook until the berries have popped, cool and serve.

### **Cornbread stuffing**

cornbread  
3 cups   cornmeal  
1 cup   flour  
1/2 cup   melted butter  
3 cups   buttermilk  
4 tsp.   baking powder  
2 tsp   sugar  
2 tsp.   salt  
1 tsp.   baking soda  
4 eggs.

mix all ingredients, pour into a baking sheet, bake at 350 for about 1/2 hour, or until a toothpick inserted in the middle comes out dry.

### **Stuffing**

1/4 cups   butter  
2 cups   chopped onion  
1 tbsp   chopped garlic  
2 cups   chopped apple  
2 cups   chopped celery  
8 cups   cornbread crumbled  
8 cups   bread cut into cubes  
2 cups   chicken stock  
1/4 cup   ground sage  
2 cups   raisins

Sautee the first five ingredients together, then add the rest of the ingredients. Put into a baking dish and cook at 350 F for about one hour.

### **Brussel Sprouts**

4 cups   brussel sprouts  
1/4 cup butter  
1 tbsp   chopped shallots  
1 tsp   chopped garlic  
1 tbsp   lemon juice  
to taste   salt and pepper

Heat a large sauté pan, add the butter, shallots and garlic, then the brussel sprouts. Cook for about three minutes, add salt and pepper and lemon juice. Serve hot. Can garnish with some toasted almonds.

### **Pumpkin Cake**

1 cup vegetable oil  
3 eggs  
1 3/4 cups (15 oz.) pumpkin puree  
1 tsp vanilla  
2 1/2 cups sugar  
2 1/2 cups flour  
1 tsp baking soda  
1 tsp baking powder  
1 tsp nutmeg  
1 tsp allspice  
1 tsp ginger  
1 tsp cinnamon  
1 tsp cloves  
1/4 tsp salt.

Combine all ingredients in a mixer, first the wet, then add the dry, pour into a ten inch bundt cake pan coated with oil and flour. Bake at 350 for about one hour. Remove and serve either warm or room temperature with the following icing.

Icing  
1/3 cup butter  
1/2 cup brown sugar  
1/4 tsp salt  
3 tbsp milk  
1 1/2 cups powdered sugar

In a saucepan combine the butter, sugar and salt until melted. Add the milk, then slowly pour into a mixer holding the powdered sugar and whip for about one minute. If the icing is too thin add some more powdered sugar. Place onto the cake with a spatula or pastry bag, and serve.