

# **Frying Our Turkeys**

**9:30 Fire On to 350 degrees**

**9:50 Prep Bird**

**10:14 1<sup>st</sup> Bird into pot**

10:20 1<sup>st</sup> Beer after controlling flare-up

10:35 2<sup>nd</sup> Beer to calm nerves of handling bird over large pot of oil

**11:00 1<sup>st</sup> Bird out of pot**

11:05 Celebratory 3<sup>rd</sup> Beer – No injuries

**11:15 Prep 2<sup>nd</sup> Bird**

**11:28 2<sup>nd</sup> Bird into pot**

11:33 4<sup>th</sup> Beer and feeling pretty competent

**12:10 2<sup>nd</sup> Bird out of pot**

12:15 Fire Off and 5<sup>th</sup> Beer

**12:30 Eat**

**Birds will cook 3.5 min/lb**

**1st Turkey 13# = 46 min**

**2nd Turkey 11.9# = 42 min**