

# Buffalo Deep Fried Turkey

## Ingredients

1 10 to 12 pound fresh or frozen turkey

Oil for frying (2 gallons for electric fryer 3 gallons for propane fryer)

2 ½ cups Buffalo style sauce wing sauce

Buffalo Turkey Rub

## Preparation

Preheat oil to 375° F. Remove giblets and neck. If present, remove and discard plastic leg holder and pop-up timer. Rinse turkey well with warm water; drain cavity. Dry turkey well with paper towels.

Inject ½ cup wing sauce into each side of breast. Inject ¼ cup wing sauce into each leg and thigh. Sprinkle turkey generously inside and out with Turkey Rub.

Place turkey, breast side up, in basket. Slowly lower basket into hot oil; be cautious of splattering oil.

Fry turkey for 3 ½ minutes per pound. Remove from oil to check doneness. Insert an instant-read thermometer in the meaty part of the thigh; it is done when it reads 180° F. Remove from hot oil and drain on paper towels. Let rest 15 minutes.

Brush the outside of turkey with remaining wing sauce. Serve with blue cheese dipping sauce on the side.

## Buffalo Turkey Rub

2 tablespoons kosher salt

1 tablespoon fresh ground pepper

1 tablespoon onion powder

1 tablespoon garlic powder

1 tablespoon mustard powder

2 teaspoons paprika

2 teaspoons cayenne pepper

1 teaspoon dried thyme

1 teaspoon dried sage

Mix all ingredients in a small bowl.