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DEEP FRIED TURKEY WITH GARLIC LEMONGRASS MARINADE



Best Deep Fried Turkey I've ever make! This Turkey tastes so good, the meat is so juicy and flavorful! Only took 45 minutes to cook! The turkey will be marinated in Garlic, lemongrass and other spices with coconut milk then deep fried in soybean oil. You can use the marinade for the chicken as well!

No more boring and bland Turkey with all day cooking in the oven! Impress your in-law, friends and family this thanksgiving dinner with this delicious and tasty Fried Turkey.

DEEP FRIED TURKEY WITH GARLIC AND LEMONGRASS RECIPE

Ingredients:

- 20 Lb Turkey
- 10 Oz Garlic (about 4 cloves for 1 Lb Turkey)
- 3 lemongrass stalks or Powder (not as good as Fresh stalks)
- 3 inch Galangal
- 8 Pc Kafir Lime Leaf
- 3 oz Ginger (6 Tbsp) or 85-100 gr
- 2 Tbsp coconut sugar or palm sugar (To Taste, and make sure you don't put too much sugar, it can make the turkey very dark/burn quickly when you fry it)
- 2-3 Bayleafs
- 2 Tbsp Coriander Powder
- 3 Tbsp Seasoning powder/Chicken Powder/Mushroom Powder
- 2 Tsp Salt (To Taste)
- 2 Cups coconut milk
- 1 Cup Water/Chicken stock + extra
- Soybean Oil (I prefer this instead of Peanut Oil)

METHOD:

1. Grind garlic and ginger to make smooth paste, add a little water to make blending it easier. Pour in to medium saucepan and Set a side.
2. To get the most flavor out of lemongrass and Galangal, you need to break down the tough stalks by lightly crushing them with a pestle or mallet.
3. Then add them in the garlic paste, along with Kafir lime leaf and then add in the coconut milk and water or chicken stock. Bring to boil in a low to medium heat.
4. Meanwhile we chop the coconut sugar or palm sugar, I like use this because it's less sweet and has a light but distinctive flavor, but you can use normal sugar, brown sugar and molasses.
5. Now we add in the rest of the spices, bayleaf, coriander powder, seasoning

powder, salt, and lastly coconut sugar.

6. Mix together and cook until the sauce become thick, don't forget to stir occasionally to avoid burning. Then leave it to cool down.

7. After it's cool down the sauce should be thick.

8. Prepare to marinade the Turkey, by cutting off the wings and trimming the neck area (save the wings, we will add these to the fryer later on and remove a few of the neck bones to make room for the oil while frying)

9. Using Marinade injector, inject the turkey with the marinade liquid thoroughly, after you done put it inside a turkey sized oven bag and pour in the rest of the liquid. Then leave it inside the fridge for at least 12 hour (I marinated mine for 24 hours)

10. Heat the Oil to medium heat 350F. When the oil is 350F, turn of the burner while dunking the turkey to ovoid any oil spatter catching fire.

11. Dunk slowly, when the Turkey already all the way in, turn on the burner and fry the turkey for about 30 mins then add the wings then fry for another 10-15 mins until the internal temp is 160-165F.

ENJOY!

SHOP THE INGREDIENTS HERE

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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