

Wild Turkey Recipes from Family-Outdoors.com

Deep-fried Wild Turkey

Ingredients:

- 1 Wild turkey, whole, dressed
- 2 1/2 ga Peanut oil
- 1 c Italian salad dressing
- 1/2 c Lemon juice, fresh
- 3 tb Onion juice
- 3 tb Garlic juice
- 2 tb Worcestershire sauce
- 1 tb Liquid smoke
- 1 1/3 oz Cayenne
- 1/4 c Salt

Directions:

Mix all ingredients except turkey, pot and peanut oil to make a marinade. Let stand overnight in refrigerator. Use meat injecting needle to inject all through turkey. Put turkey and marinade in a large plastic bag and keep in the refrigerator for 1 to 3 days. Remove in time to bring to room temp before cooking. Heat oil in a 40-60 quart pot to 325 degrees (Use candy thermometer). Immerse turkey completely and cook for 4 minutes per pound. Place a pie tin with holes in the bottom in the bottom of the deep fryer to prevent sticking.

Marinated Wild Turkey Breast

Ingredients:

1 Wild turkey breast, deboned (720g)

Marinade:

- 125 ml (1/2) cup Sunflower oil
- 50 ml (1/4) cup Ground coriander seeds
- 2 Cloves Wild garlic
- 90 g (2-3) cups Wild mint
- Salt and pepper
- 15 ml (1 tbsp) wild berry vinegar (blackberry, raspberry, etc.)

Directions:

Prepare the marinade by adding to oil the ground coriander seeds, garlic, mint and vinegar. Marinate turkey breast at cool temperature for 24 hours. Remove turkey breast from marinade without drying it. Wrap it in an aluminum foil and secure papillote by tightly folding together both ends of paper. Serve hot or cold with dandelion leaves, cranberry sauce and corn on the cob.

Roast Wild Turkey with Sausage Dressing

Ingredients:

- 14 lb Turkey
- 8 c Stale bread crumbs
- Onion; finely chopped
- 1/2 ts Lemon rind; grated
- 1 ts Thyme
- 1/2 ts Sage
- 1/4 c Orange juice
- 1 lb Sausage
- 2 c Celery; diced
- 2 ts Orange rind; grated
- Salt & Pepper
- 1/2 ts Majoram
- 1/4 c Parsley; chopped
- 1/2 c Butter

Directions:

Wash & dry turkey & season inside with salt. Cook sausage in skillet until brown. Mix sausage with bread cubes & celery. Saute onion & add to mixture with other above ingredients. Stir in 1/4 cup of sausage fat & stuff into turkey. Close with pins. Roast at 325 degrees about 4 1/2 hours or until tender.

Stuffed Wild Turkey

Ingredients:

- 1 (10 lbs) wild Turkey [dressed]
- 8 sl Bacon
- 1 c Onion [chopped]
- 1/4 c Celery [chopped]
- 1/2 c Water
- 1 pk Corn bread stuffing mix [herb-seasoned]
- 1 (cube) chicken bouillon
- 1/2 c Hot water
- 1/2 c Burgundy
- 6 sl Bacon
- 1/2 c Burgundy

Directions:

Rinse the bird and pat dry inside and out. Brown 8 slices of bacon in a skillet `til CRISP, then drain reserving the drippings. Saute the onions and celery in the bacon drippings in a skillet `til brown, and add 1/2 cup of water and simmer fo 5 min. Combine the stuffing mix, bouillon cube (dissolved in 1/2 c of hot water), 1/2 c burgundy, onion and crumpled bacon in a bowl mixing well. Stuff and truss the turkey. Place the bird in a roaster and arrange 4 slices of bacon across the breast. Wrap 1 bacon slice around each leg and cover tightly with foil. Place the lid on the roaster and bake at 300 degrees F for 4 1/2 hours. Pour remaining burgundy over the turkey and bake uncovered for 40 more min. basting every 10 min. Let stand for 10 min. before slicing and serve.

Cajun Deep-Fried Turkey

Ingredients:

- 1 10 to 15-pound wild turkey
- 5 gallons peanut oil
- 2 tablespoons Cajun seasoning
- 1 stick butter
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper

Directions:

Pour peanut oil into 10-gallon pot. Place pot on propane burner used for fish cooker and heat to 375 degrees. Dry turkey and tie two cotton strings around carcass for ease in lifting. Carefully submerge into hot oil and deep fry for 3 to 4 minutes per pound and until turkey floats to the top. Remove from oil and dust with Cajun seasoning. In a saucepan, melt butter with garlic and cayenne, brushing bird with mixture before serving.