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## Eat, Fry, Love: How Deep-Fried Turkeys Became a Thing

With the invention of portable propane cookers in the 1970s came the unique tradition of deep frying turkeys. This craze originated in Louisiana and quickly spread worldwide. By the 1990s, fried turkey had become a food phenomenon and a certified specialty of the South, specifically Cajun Louisiana, where the cooking style was developed.

Embracing both hilarity and hazard, deep fried turkeys are more than just a tasty culinary delight. Possibly the best thing about deep frying a turkey is the unique entertainment factor it adds to any Thanksgiving gathering. Because it must be done outside, there will always be a faithful following of turkey frying spectators keeping the chef company during his or her vigil.

But make no mistake: the popularity of a deep fried turkey is not only due to its entertainment factor. It is, more importantly, amazingly tasty and juicy due to the method in which it is prepared and then cooked.

Cajun-style deep fried turkeys are first injected with a liquified blend of Italian dressing, mustard, salt, pepper, cayenne and garlic salt. This concoction is injected into the turkey two days in advance of the frying.

It takes about an hour to deep fry a 12-lb bird, which is the

recommended size when deep-frying. This relatively quick cooking time in intense heat serves to lock the juices inside a decidedly crispy, tasty crust of skin. The method of deep frying a turkey means you won't have to worry about a dry, overcooked bird.

However, there are some problems you will certainly want to avoid. Deep fried turkeys have gained a rather infamous reputation for occasionally causing fires and explosions. This is almost always because the turkey was not fully thawed. The recommended process is 3 to 4 days of thawing your turkey in the refrigerator prior to deep frying. Additionally, the chef must be continually present while deep frying is taking place. However, including fellow spectators and an outdoor TV with the latest football game should help make this part highly enjoyable.

Besides an incredibly tasty turkey and free entertainment, there is another advantage to deep frying your turkey: More room in your oven for the wide variety of dishes necessary to make your Thanksgiving meal complete.

Disadvantages to be aware of include possible fire, explosion, bodily harm, lots of left over oil, and the necessity of acquiring the equipment to do it safely and successfully.

But for those that want to add a spin of daring and adventure to their Thanksgiving soiree, a deep fried turkey could be just the thing.

## November Calendar

- 11/3 - Daylight Saving Time
- 11/11 - Veterans Day
- 11/28 - Thanksgiving Day

## Homeowner Tips



### Don't Overload Your Dishwasher

Most of us don't enjoy being overly crowded, and neither do your dishes. Overloading your dishwasher can cause your dishes to rattle against other dishes and create scratches and even stress fractures. An overloaded dishwasher also disrupts the water and detergent flow, which results in less-than-spotless dishes and glasses.

# smartmoves

## Is Your Oven Turkey-Ready?

Follow these **three** steps to make sure your oven is ready to go for the holidays:

**1 - Clean your oven.** Use the self-cleaning mechanism. If your oven doesn't have one, mix baking soda, water, dish soap, and vinegar in a bowl until paste-like. Apply to the inside of your oven. Let sit for several hours and then wipe off.

**2 - Make sure your oven is level.** Disconnect the power first. Use a carpenter's level and shim accordingly.

**3 - Calibrate your oven's temperature:** Place a thermometer on a baking tray. Turn oven to 350 degrees for 15-20 minutes and check the results. If they don't match up, consult your oven manual to correct the calibration yourself or call a reliable appliance maintenance company.

Most home warranty companies, like **Fidelity National Home Warranty**, provide oven repair for broken ovens, so make sure you get in touch with your home warranty company if you have one.



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## Honey Garlic Butter Roasted Carrots

### INGREDIENTS

- 2 pounds carrots washed and peeled (or unpeeled)
- 1/3 cup butter
- 3 tablespoons honey
- 4 garlic cloves minced
- 1/4-1/2 tsp salt plus more for seasoning
- Cracked black pepper
- 2 TB fresh chopped parsley

### DIRECTIONS

Preheat oven to 425°F. Lightly grease a large baking sheet with nonstick cooking oil spray; set aside.

Trim ends of carrots and cut into thirds.

Melt butter in a pan or skillet over medium-heat. Pour in honey and cook, while stirring,

until completely melted through the butter. Add the garlic and cook for 30 seconds until fragrant while stirring.

Add the carrots and allow the sauce to thicken for a further minute, while tossing the carrots through the sauce. Season with salt and pepper.

Transfer carrots to baking sheet in a single layer so they cook evenly. Toss to evenly coat.

Roast for 20 minutes, or until carrots are fork-tender. Broil (or grill) for 2-3 minutes on high heat to crisp/char the edges.

Season with a little extra salt and pepper if desired. Garnish with parsley.

