

Cooking and Thanksgiving Fire Safety

The National Fire Protection Association warns that Thanksgiving Day has the highest number of home fires involving cooking equipment, with 3 times the average number. The contributing factors that cause these cooking fires are all preventable.

Remember: Stay in the kitchen when you are cooking. Keep children away from the stove and any other cooking equipment. Hot food, liquids, and steam can cause serious burns. Anything that could catch fire should be kept away from the stove and burners. If grease catches fire, do not use water to extinguish. Instead turn off the heat and cover the flame to smother it. Lastly, be sure that your smoke alarms are working and remember to have a fire extinguisher in the kitchen area.

Deep Frying a Turkey: Precautions and Cooking Safety

Let's face it, you've probably had a juicy deep fried turkey or would like to try one. Please follow these simple steps to ensure a safe and incident free dinner.



Planning: The USDA and Butterball™ recommend frying a turkey no bigger than 12–16 pounds, which most fryers will accommodate. Before you unwrap the turkey, place the turkey in an empty fryer to make sure it will fit.

Preparation: Make sure your turkey is completely thawed before frying. Never stuff a turkey that you are intending to fry. If you choose to marinate or inject a flavor into your turkey, allow it to stand in the refrigerator for 24 to 48 hours before cooking.

Cooking: Deep fry the turkey outside. Select a location that is well ventilated on flat ground, and away from trees and buildings. Do not fill the fryer with oil over 3/4 full. Heat the cooking oil to 350° (make sure you have a cooking thermometer to constantly monitor). Before dunking the turkey, turn off the burner and gradually lower the turkey into the hot oil. To avoid bubbling over, you might have to pull the turkey back out gradually, then gradually lower again until it is submersed. The turkey should be covered when submersed, and the oil level should be at least three inches to five inches from the top of the fryer. Once submersed, turn back on the heat to 350°. Once your turkey is done, turn off the heat and gradually lift the turkey out of the oil and hold it over the fryer so the oil can drain. The oil from the fryer, once cooled, should be covered overnight in a safe place.