

## MEMAW'S SOUTHERN FRIED CHICKEN

*Serves 4 to 6*

Truth be told, we had another fried chicken recipe for this cookbook. It was a spicy recipe that tasted good, but as with any other fried chicken I try, it paled in comparison to my Momma's fried chicken. Momma (also known as MeMaw) passed away in December of 2011, and I dedicated this book to her. I can't imagine printing any other fried chicken recipe in this book, so her recipe makes an encore appearance. Serve it up with some mashed potatoes and biscuits for the ultimate Southern comfort meal. It's nice to have recipes like this to keep MeMaw's memory going strong around our kitchen table.

### Instructions

1. Fill deep fryer halfway with oil and heat to 375°F.
2. Sprinkle chicken with salt and pepper. Pour buttermilk into a medium bowl. Place the flour in another medium bowl. Dip chicken pieces in buttermilk, coating them well, then dredge in flour.
3. Place chicken pieces in the fryer and cook for 15 minutes until golden brown. Use a metal slotted spoon to transfer to paper towels to drain.

### You'll Need

- 1 gallon cooking oil
- 1 fryer chicken (3 pounds), cut into pieces
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup buttermilk
- 1 cup self-rising flour



*Momma with Daddy on his 73rd birthday.*

# Steamed Crab Legs

Serves 4

**1.** Fill Butterball® or Masterbuilt Fryer to the MAX fill line with water. Set to 375° F and bring to a boil. Add salt and crab boil. This will take approximately 15 to 20 minutes. Although cooking time on this recipe is short, water may need to be added if steamer is used for more than 60 minutes.

**2.** Add the crab legs to basket. Using the drain clip, hook basket onto the inner pot. (Note: Do not lower basket into water when steaming.) As the water starts to boil again, begin timing. Steam the crab legs for 15 to 20 minutes, until you begin to smell their aroma. Make sure not to overcook the legs. Remove from the heat and serve hot with melted butter and lemon wedges.

## You'll Need:

- 1 ½ lbs. King Crab legs, split and thawed
- 1 tablespoon salt
- 1 tablespoon crab boil
- Juice of 1 lemon
- ½ cup (1 stick) butter, melted

STEAMED



## JOHN says

Most crab legs have already been cooked and blast-frozen to secure their taste. If you buy frozen crab legs, thaw them overnight in your refrigerator, or if you're in a hurry they can be thawed under cold water to speed up the process.

# Low Country Boil

Serves 4 to 6

1. Fill Butterball® or Masterbuilt Fryer to the MAX fill line with water. (NOTE: If using a seasoning bag, place bag in basket.) Set heat to 375° F and bring to a boil. This will take approximately 20 to 25 minutes.
2. Add whole potatoes to basket and lower carefully into boiling water; boil for 12 minutes.
3. Add corn to the potatoes, and boil an additional 9 minutes.
4. Add sausage to the potatoes and corn, continuing to boil for 9 more minutes.
5. Lastly, add shrimp. Boil for an additional 3 to 5 minutes until shrimp are pink. Total cooking time for the boil is 33 to 35 minutes. Lift the basket from the hot water slowly, hooking the drain clip on the basket into drain clip mounting hole. Allow Low Country Boil to drain, and serve hot.

## Dipping Sauce:

1. In a medium saucepan, melt butter over a low heat. Add minced garlic and mix. Drizzle butter sauce over each plate or serve on the side.

## JOHN says

Nothing is better or easier for large and small crowds than our Low Country Boil. For a splash-free cooking experience, I recommend you hook the basket as you add each ingredient. If you like, you can substitute some of the shrimp with crawfish. Complete the experience and have a little fun by dumping the boil out on newspaper for a true “grab ‘n’ growl” – no forks required!

## You'll Need:

- ½ cup Butterball® Cajun Seasoning (or your favorite seafood boil seasoning or bag)
- 2 lbs. of whole new potatoes
- 8 to 12 pieces of short-ear corn
- 2 lbs. pre-cooked smoked sausage (½ to 1-inch thick slices)
- 2 lbs. shrimp, preferably split and deveined

## Dipping Sauce:

- ½ cup butter
- 4 medium cloves garlic, minced

BOILED



# Honey-Glazed Roasted Pecan Deep-Fried Turkey Breast

Serves 6 to 8

1. Fill Butterball® Indoor Electric Turkey Fryer with oil to the MAX line. Heat to 375° F; this will take approximately 20 to 25 minutes.
2. To properly thaw a frozen turkey breast in the refrigerator allow approximately 24 hours for every 4 pounds. If present, remove and discard pop-up timer. Rinse turkey breast thoroughly with warm water, or cover with warm water and soak for no more than 30 minutes to ensure cavities are free of ice. Pat turkey breast completely dry with paper towels, inside and out. Using injector syringe, inject ½ cup (4 ounces) of chicken broth into each side of breast.
3. Place turkey in fryer basket and slowly lower basket into hot oil; be cautious of splattering. Cover and reduce heat to 325° F. Fry turkey breast for 7 minutes per pound. After calculated cooking time is complete, lift the basket from the hot oil slowly, hooking the drain clip of the basket into the drain clip mounting hole. To check doneness, insert a meat thermometer into the meaty part of the breast; it is done when it reads 165° F. If turkey breast is not done, lower it back into the oil for an additional 5 minutes. Repeat basket procedure to check temperature again. Once turkey breast reaches a minimum temperature of 165° F, turn the turkey fryer to MIN and unplug it from the outlet. Allow the turkey breast to rest and drain in the fryer basket for 5 minutes before removing and applying glaze. Carve and serve.

## You'll Need:

- 2 gallons peanut oil
- 1 (5 to 7 lb.) turkey breast, bone-in
- 1 cup chicken broth

## Pecan Glaze:

- 1 cup pecans, halved
- 1 cup honey
- ¾ cup (1 ½ sticks) butter

## Pecan Glaze:

1. Preheat oven to 375° F. Spread pecans in a single layer on a baking sheet. Bake 8 minutes, or until lightly browned. Remove from oven, let cool, and chop coarsely.
2. In a small saucepan over medium-high heat, combine honey and butter. Stir in toasted, chopped pecans and cook for 8 minutes to infuse the flavors. Remove from heat and keep warm.
3. Once turkey breast has rested, place onto a serving platter and pour glaze over top of turkey breast.

## JOHN says

Although this recipe calls for chopping the pecans, leaving a few of them whole makes for a beautiful presentation. The combination of flavors in this glaze satisfies your sweet and salty cravings. If you can save a little of the glaze, I even like to drizzle it over a scoop of vanilla ice cream for a *Dadgum Good* dessert!

FRIED



# Cajun Deep-Fried Turkey and Buffalo Sauce

Serves 6 to 12

**1.** Thaw turkey, if frozen. To properly thaw a frozen turkey in the refrigerator allow approximately 24 hours for every 4 pounds. Fill Butterball® Indoor Electric Turkey Fryer with oil to the MAX line; heat to 375° F. Remove giblets and neck. If present, remove and discard plastic leg holder and pop-up timer. Rinse turkey thoroughly with warm water or completely cover with warm water and soak for no more than 30 minutes to ensure cavities are free of ice.

**2.** Pat turkey completely dry on outside and inside of cavity with paper towels. Using an injector syringe, inject ½ cup (4 ounces) Butterball® Buttery Creole Marinade in each breast. Inject ¼ cup (2 ounces) marinade into each leg and thigh. Sprinkle turkey generously with Butterball® Cajun Turkey Seasoning, completely coating the outside of the turkey and inside of the cavity.

**3.** Place turkey breast side up in fryer basket. Slowly lower the basket into hot oil, being careful not to splatter hot oil. Fry turkey for 3 ½ to 4 minutes per pound. Lift the basket from the hot oil slowly, hooking the basket's drain clip into drain clip mounting hole to stabilize as you check doneness. Insert a meat thermometer in the meaty part of the breast; turkey is done when it reads 165° F. If the turkey is not done, lower it carefully back into the oil for an additional 5 minutes. Once the turkey reaches the desired temperature (minimum 165° F), turn the turkey fryer to MIN and unplug it from the outlet.

**4.** Allow the turkey to rest and drain in the fryer basket for 10 minutes before removing for carving. The turkey can remain in the basket to cool until ready to serve.

## Sauce:

- 1.** In a medium saucepan, combine hot sauce, butter, garlic powder, and lime juice, and heat over low heat.
- 2.** Use as a dipping sauce or pour over turkey slices.

## You'll Need:

- 10 to 14 lbs. fresh or frozen turkey
- 2 gallons cooking oil, preferably peanut oil
- 1 (16 ounce) bottle Butterball Buttery Creole Turkey Marinade
- Butterball Cajun Turkey Seasoning

## Sauce:

- 1 (10 to 12 ounce) bottle of your favorite hot sauce
- ½ stick butter (¼ cup)
- ¼ teaspoon garlic powder
- 1 ½ teaspoons freshly-squeezed lime juice

## JOHN says

Frying a turkey in hot oil calls for a cool head and a fair measure of caution. Fortunately, Masterbuilt developed the Butterball Indoor Electric Turkey Fryer so you can perfect this great recipe with peace of mind. You want to start with a turkey that's fully thawed and dry; oil and water do not mix. Just follow the safety instructions included in the operation manual closely and you'll fry a turkey so good, you'll never want to roast one in the oven again.

FRIED

