

# Follow five tips for safe Turkey Day

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1. Read all of the instructions and precautions and follow manufacturers recommendations
2. Use small turkeys – up to 12 lbs
3. Use oils with high smoke points such as peanut, canola and sunflower; peanut oil adds flavor, but can be a concern if guests have peanut allergies
4. Don't overfill with oil, it could spill out of the unit when the turkey is added and the oil may hit the burner/flames causing a fire to engulf the entire unit or blow it up
5. If your fryer doesn't have fill lines, put the turkey in the basket and place in the pot; add water until it reaches 1 to 2" above the turkey; lift the turkey out, and use a ruler to measure/mark the water line; pour out the water and dry the fryer completely before use



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