

KEY FRYING FACTS

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FRYING A TURKEY FOR THE HOLIDAYS?



Don't let the "Grease Grinch" spoil your holiday fun. Use this guide to keep your holidays safe, healthy, and happy when deep-frying a turkey. You'll find tips for

cooking your turkey, along with safety information to keep you, your family and pets, burn free. And, avoid calling the plumber by keeping oil and grease out of your drains.

AVOID CALLING THE PLUMBER

It may seem like an easy solution to a messy problem, but pouring fryer oil down the drain will just lead to a nastier problem. Oil and grease rinsed down the plumbing system can congeal and block pipes, causing sewer backups. Proper disposal of your cooking oil and other greases may save your home from a clogged drain and a holiday visit from the plumber.

WHAT DO I DO WITH THE OIL?

Disposing of gallons of fryer oil can seem overwhelming. What do you do with it all? Pouring it down the kitchen sink or the storm drain is simply asking for a clogged pipe. Instead, choose one of the following options.

- For best results, use a container with a tight fitting lid:
- Store the oil in the original container for reuse. Strain out any particles and freeze. Oil can be kept for up to six months and reused for up to six hours of fry time.
 - Freeze it and then throw the hardened oil away on trash day.
 - Mix it with unscented kitty

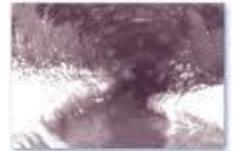
litter, sawdust, or sand to solidify the oil. Dispose of it in the trash. Avoid scented or disinfectant types of kitty litter as they can react with the oil and cause a fire.

- Recycle it at your community's transfer or recycling center.

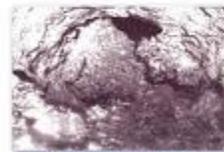
Clogs can also occur outside your home in the public sewage system, resulting in raw sewage overflowing a manhole in the street or a cleanout on your property. As sewage flows down the street, it enters the storm drain system, where it is then carried straight into our local waterways without any treatment. Polluted storm water and sanitary sewer overflow runoff can lead to costly clean up and severe fines from State & Federal regulatory agencies.



Clean Pipe



Grease Coated Pipe



Grease Clogged Pipe



Sewer Spill

ONLY RAIN IN THE DRAINS

Storm drains connect directly to the nearest body of water. Water flows through the storm drains without treatment. Pouring oil down a storm drain is the same as pouring it directly into a lake.



Pouring used oil down the drain could result in an unpleasant call to the plumber. Keep your holidays merry by storing grease for another use, recycling it, or putting it in the trash.

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Oil burns at high temperatures, so keep the temperature at 375°F or less.

- Whole turkeys require approximately 3 minutes per pound to cook. Remove turkey and check internal temperature with a meat thermometer. The temperature should reach 170°F in the breast and 180°F in the thigh.

- Turkey parts, such as breasts, wings, and thighs, require approximately 4-5 minutes per pound.

SAFETY TIPS

- Place the turkey fryer well away from your home, trees, or wooden structures like a deck. A cooking fire could quickly spread to your entire home.
- Never leave the hot oil unattended and don't allow children or pets near the cooking area.
- Allow the oil to cool completely before disposing or storing.
- Immediately wash hands, utensils, equipment, and surfaces that have come in contact with raw turkey.
- Turkey should be consumed immediately and leftovers stored in the refrigerator within two hours of cooking.



Where Can I Recycle My Used Cooking Oil?

Delhi Twp WWTP
5961 McCue Rd, Holt
Hours: Mon—Fri 7:30 am to 3:30 pm

Delta Twp Recycling Center
5717 Millett Hwy, Lansing
Hours: Wed 2-6 pm, Sat 8:30-Noon
517-323-8500

What Happens To The Oil After I Recycle It?

A recycler or grease renderer turns the oil into raw materials which are then used to make fuel, pet food, poultry seed, soap, cosmetics, perfumes, anti-freeze, glues, cement, and inks.

More Drain-Saving Tips

Grease causes a majority of sanitary sewer blockages. Homeowners are responsible for maintaining the portion of the sanitary sewer pipe that runs from their homes to the main sewer lines. Since the homeowner lines are smaller, they clog more easily, so keep grease and food scraps out of your sink and toilet drains.

- Scrape food scraps, oil, and grease from kitchen utensils and equipment into the trash before washing to help keep grease out of wash water.
- Use a paper towel to wipe up small amounts of cooking oil, such as meat drippings. Throw the paper towels in the trash.
- Never pour oil and grease down the drain, and avoid using hot water to wash the grease away.
- Can the Grease - Pour used cooking grease into an empty, heat safe container, such as a soup can, and store it in the freezer. Once solidified, toss the can into the garbage.
- Catch the Scraps - Eliminate using the garbage disposal. Catch food scraps in your sink with baskets or strainers. Then throw in the trash.



DON'T
Pour Grease
Down the Drain



DO
Wipe pans
before washing