



## FRENCH FRIED TURKEY

- 1 Young Turkey
- 2 Teaspoons Salt
- 2 Eggs
- 2 Tablespoons Water
- Bread Crumbs

### DIRECTIONS

1. Cut turkey into serving pieces.
2. Season with salt and steam until nearly tender. Cool.
3. Roll in fine crumbs, dip into egg beaten with water and roll again in crumbs.
4. Fry in hot fat until brown, 10 to 12 minutes.