

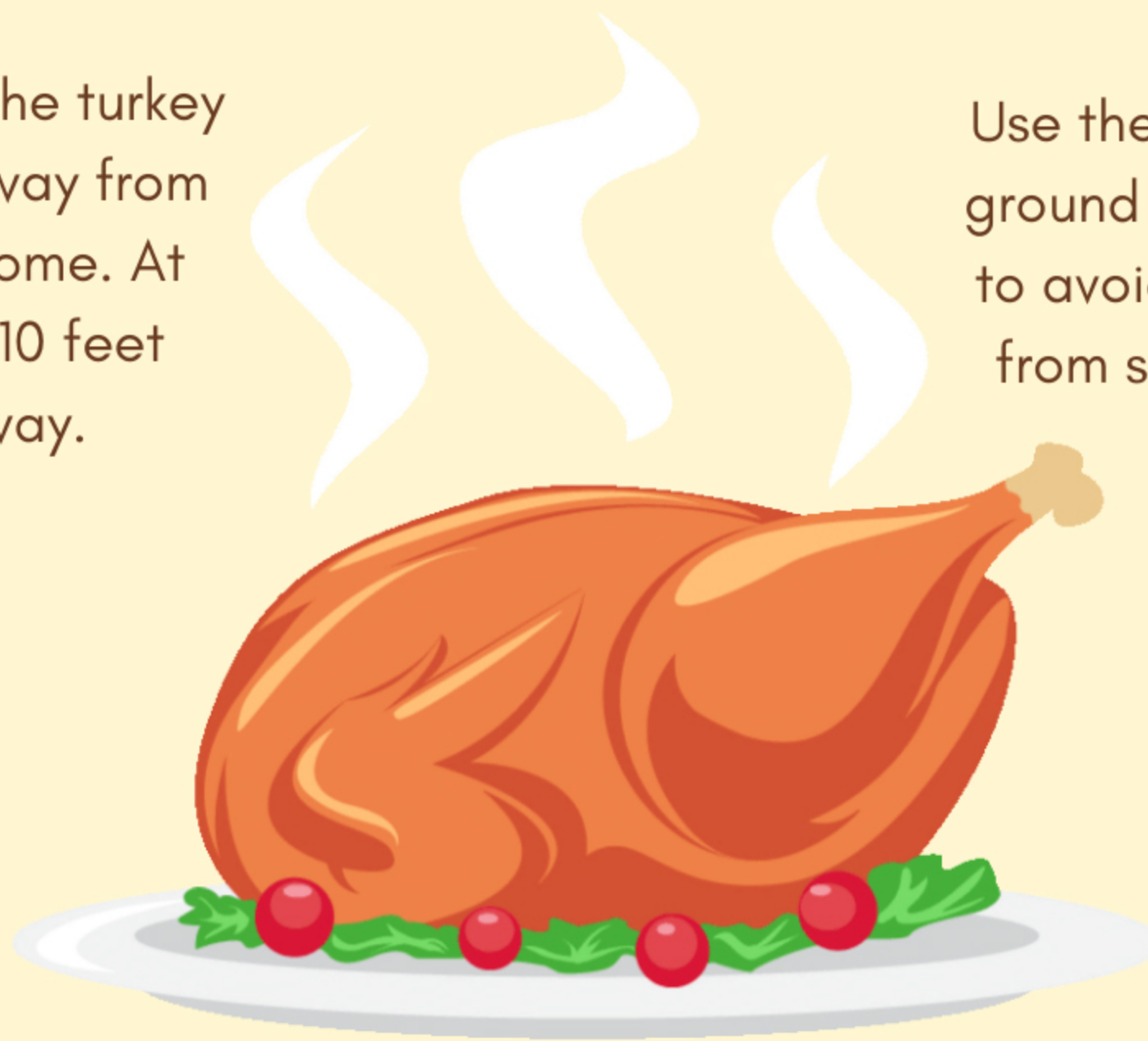
# TURKEY FRYING TIPS

**1**

Set up the turkey fryer away from your home. At least 10 feet away.

**2**

Use the flattest ground possible to avoid the oil from spilling.



**3**

Make sure the turkey is completely thawed and dry before cooking.

**4**

Monitor your fryer at all times. Have a dry powder or multipurpose extinguisher ready.

## PREVENT FIRES