6 safety tips for deep frying a Thanksgiving turkey.



Thanksgiving is a time to enjoy delicious food with loved ones. But getting to the feast safely isn't always possible. Annually, there are around one thousand home fires caused by turkey frying accidents. When you're getting ready for Thanksgiving this year, keep your food and home intact. These six safety tips for deep frying a turkey can help light the holiday spirit and stop dinner disasters.

1. **Find the right place.** The first step in deep frying a turkey is finding a safe, outdoor spot. Set up at least 10 feet away from any structures like your home, neighbor's home, or garage. Place equipment on a flat, stable surface to reduce the risk of oil spills or fires.

2. **Wear protective gear.** Even when you do everything right, oil can find its way onto you. Cover yourself with thick clothing, an apron, and oven mitts. Put safety goggles on when you're putting in the turkey to go the extra mile. Oil burns aren't fun, so this can be a big help to prevent them.

3. **Make it an adult-only zone.** Holidays can mean chaos with kids, extra guests, and pets running around. Set clear rules for everyone at the party to look out for kids and keep them away from danger zones. To be extra safe, limit the deep fryer assistance to those wearing the right kind of clothing.

4. **Use a thawed and dry turkey.** Water and oil never mix well. When they do, oil can bubble furiously and lead to spillage. Make sure your turkey is thawed out and completely dry before you start frying. And of course, always be careful when placing the turkey in the fryer since bubbles can still happen.

5. **Be prepared.** Oil fires are some of the most difficult to put out. Before you start heating the oil,

place a fire extinguisher within arm's reach. If a fire does start, reference these tips to extinguish a grease fire and call 911. Fires are unpredictable and hard to control, so if it starts to get bigger, let professionals help.

6. **Finish on a strong note.** After you fry your turkey, keep the cleanup just as safe. Let the oil completely cool before you attempt to clean up the deep fryer. Then, properly store and dispose of it safely.

No matter how you choose to prepare your turkey this year, make sure it's done properly with our six tips. Then, for added protection all holiday season, review your homeowners insurance policy with one of our local, independent agents.