

For Immediate Release

November 23, 2009

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New <u>TurkeyFrying.net</u> Site Shows Peanut Oil a Key to Success

This season try a new twist on an old favorite: deep-fried turkey

Alexandria, VA – Just in time for the Thanksgiving celebration, *turkeyfrying.net* provides home chefs with tips and recipes for cooking up a delicious meal: deep-fried turkey in 100% peanut oil. Featuring current news and health information, *turkeyfrying.net* also provides recipes from the leading authorities on fried turkey as well as party ideas for taking the turkey beyond Thanksgiving. The newly launched site is devoted to the authentically Southern way of deep-frying with 100% peanut oil.

"I enjoy frying with peanut oil because of the flavor it imparts, as well as its high smoke point," notes chef-instructor Tucker Bunch of The Culinary Institute of America. "And frying a turkey certainly produces moist and juicy meat."

Log onto *turkeyfrying.net* to find:

- Health benefits relating to peanut oil
- Current turkey frying buzz in the news
- Tips and tricks for safe turkey frying
- Additional celebration ideas
- Retail outlets for purchasing supplies

A study conducted at Penn State found 100% peanut oil to be as heart healthy as olive oil and can actually improve cholesterol levels. Beyond its health benefits, 100% peanut oil is revered as the standard for turkey frying because of the high smoke point and pleasing, nutty flavor. Peanut oil guarantees the crispy, golden outside and mouthwateringly moist inside.

With award-winning recipes and time-tested frying tips, *turkeyfrying.net* will aid families and friends in starting a new culinary tradition frying turkey.

The Peanut Institute is a non-profit organization that supports nutrition research and develops educational programs to encourage healthful lifestyles. Learn more about peanuts and health at www.peanut-institute.org