



Frying a turkey this holiday?

Grease Issues:

North Texans love to feast on deliciously prepared fried turkey dinners with all the trimmings, but what they may be washing down the kitchen sinks or even down the city storm drain system may cause North Texans heartburn.

Background:

Fact 1: All too often fats, oil and grease are improperly disposed of by washing these messy, greasy residues down the plumbing system or by dumping it down the storm drain system.

Fact 2: Pipes may be blocked by oils poured directly into the sink, even if diluted with hot water. As sewer pipes back up, sewage and food particles that accumulate can attract insects and other vermin and may create a potential health hazard.

Fact 3: Property damage can also result from sewage backups resulting in expensive clean up and plumbing repairs. Clogged sewers can also lead to overflows, which can runoff into the street and straight into the storm drain system, and eventually into our creeks and streams without being treated.

Fact 4: Residents should never dispose of fried turkey grease and other cooking oil by dumping it into the storm drain system.

Fact 5: Oils pollute streams and creeks by forming a film on the water surface, which prevents oxygenation for aquatic life. Polluted storm water runoff can lead to excessive and costly maintenance and cleanup and could result in severe fines from State and Federal regulatory agencies.

How you can help:

- Filter and freeze used cooking oil, and reuse it for another meal.
- Small amounts of cooking oil, such as meat drippings, can be soaked up with a paper towel or poured into a sturdy closed-lid container, like a coffee can, and disposed of in the trash.
- Dispose of large quantities of cooking oil and grease by contacting your nearest household hazardous waste collection station to find out if used cooking oil and grease is accepted.

Residents of the City of Burleson and many other North Texas cities can get rid of used cooking oil and other leftover household chemicals at the Fort Worth Environmental Collection Center...for FREE!

Visit <http://www.fortworthgov.org/DEM/eccpg.htm> for directions and a complete list of what's accepted at the Fort Worth Environmental Collection Center or call 817-871-5257. Hours are Thursday and Friday 11 a.m. to 7 p.m., Saturday 9 a.m. to 3 p.m.

Turkey Rub Recipe

Combine the following dry ingredients:

5 TBSP	chili powder	2 TBSP	seasoned salt
4 TBSP	black pepper	1 TBSP	paprika
2 TBSP	onion powder	1 tsp	dry mustard
2 TBSP	garlic powder	dash	cumin
1 TBSP	cayenne	dash	coriander

Mix ingredients well. Rub completely thawed turkey with garlic olive oil* then rub down the turkey with the dry mixture.

Fry turkey at 325 degrees F.

*Garlic Olive Oil - Add a couple of cloves of garlic to a 15 oz. bottle of olive oil. Let sit for at least one week to flavor oil.