



SPOTLIGHT RECIPE

Ingredients

Servings: 12

- 1/4 cup salt
- 1 1/2 tablespoons black pepper
- 1 tablespoon sage
- 12 turkey drumsticks, raw
- 1 1/2 ounces turkey base
- 1/2 gallon water
- 3/4 quart Signature Kitchens Turkey Gravy Mix
- 1 ounce paprika
- 2 pounds all-purpose flour
- 1 1/2 cups oil
- 8 ounces onions, chopped
- 8 ounces celery, chopped

Side dishes

- Corn With Bacon And Green Pepper
- Turmeric Fried Potatoes

BRAISED TURKEY LEGS

- Combine the salt, pepper and sage in a small bowl. Rub the turkey legs with the spice mixture and place in a No. 200 pan. Cover and refrigerate overnight.
- Mix the base and water in a bowl until smooth enough to make stock. Cover and refrigerate for use later.
- Prepare the turkey gravy according to the package instructions. Hold warm.
- Place the paprika and flour in a pan. Roll the turkey legs in the flour.
- Lightly grease the bottom of a clean No. 200 pan with oil. Place the chopped onions and celery in the bottom of the pan. Place the turkey over the vegetables. Sprinkle the turkey with the remaining oil.
- Bake in a regular oven at 350 F for 30 minutes, or in a convection oven at 300 F for 20 minutes. Remove from the oven.
- Pour the stock over the turkey in a pan. Shake the pan to mix the stock, herbs and vegetables. Cover with a sheet pan, and then return to the oven. Cook until the turkey is tender and the internal temperature reaches 165 F. Regular oven: 350 F for 2 hours; convection oven: 300 F for 1 1/2 hours. Baste the turkey every 30 minutes.
- Place the turkey legs in a clean pan. Serve the turkey legs with the gravy over the top.