



GRILLED & CRISPY FRIED TURKEY LEGS WITH SWEET POTATO FRIES

PREP TIME: 15 MINUTES

COOK TIME: 1 HOUR 10 MINUTES

SERVES: 2 - 4

INGREDIENTS

4 turkey drumsticks (or 2 turkey legs plus thighs)
2 liters lemon-lime flavored soda
2 tablespoons hot sauce
1 tablespoon red pepper flakes
1 tablespoon black pepper
1 sweet onion, sliced
2 tablespoons honey
1 tablespoon steak seasoning
Canola oil
Assorted dressings to dip (Blue cheese, ranch, hot honey etc.)

DIRECTIONS

1. Fill a large pot with the soda, hot sauce, pepper, red pepper flakes and onion slices. Add the turkey legs and bring the mixture to a boil. Cook the mixture for 30-45 minutes, until legs reach an internal temp of 160°F. Remove from heat.
2. While legs are cooking on stove top, lightly oil cold grill. Then preheat to high.
3. Remove legs from pot and shake off excess moisture. Take onion slices out of pot and lay them on hot grill. Place legs over the onions.
4. Brush with honey and sprinkle with steak seasoning.
5. Finish cooking legs, giving them a single turn, for about 20 minutes - just long enough for a crispy brown crust to form.
6. If desired, briefly place in boiling canola on power burner to get extra crispy. Serve with sweet potato fries.*



* See Sides for more details on this preparation