



#MakeItGAP

RECIPES

BBQ TURKEY LEGS

YIELD: Serves 4

TURKEY:

4 whole turkey legs
3 Tbsp. onion powder
3 Tbsp. garlic powder
3 Tbsp. paprika
2 Tbsp. black pepper
2 Tbsp. cumin
2 tsp. cayenne powder
1 cup BBQ Sauce
Olive Oil

BRINE:

1 gallon of water
1 cup kosher salt
1/2 cup brown sugar
2 Tbsp. garlic powder
2 Tbsp. onion powder
2 Tbsp. peppercorns
1 Tbsp. paprika

PREPARATION:

In a large pot, combine all brine ingredients and let boil. Once boiling, cool down to room temperature.

Rinse turkey legs and submerge in the cooled down brine. Add ice if needed. Let turkey brine from 4-24 hours.

When the legs are ready, pull out of brine and discard brine. Rinse and pat turkey legs dry. Lather with olive oil and season with onion powder, garlic powder, paprika, black pepper, cayenne powder and cumin.

In your smoker, create fire using lump hardwood charcoal and wood chips. Bring up to a steady 300°F. Add turkey legs to smoker and let cook for 3 hours or until internal temperature is 165°F. When close to finished, pull turkey legs off and lather with BBQ Sauce. Place back on smoker for 10 minutes to carmelize.

Pull turkey legs off smoker, let rest for 10 minutes and enjoy.

Recipe adapted from overthefirecooking.com