

Turkey Legs - Roasted

Makes 3 servings

Ingredient	US	Non-US
turkey legs	3	3
celery stalks, cut in thirds	3	3
butter	6 tablespoons	
salt	to taste	to taste
water	½ cup	

Cooking Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Rinse the turkey legs and pat dry.
3. Stand the turkey legs upright (as if the turkey were standing). Press a knife downward into the deep tissue, creating 2 or 3 long pockets. Press a piece of celery into each opening. Pull back the skin on the legs, rub with butter, and season with a little salt. Put the skin back into place, rub with more butter and season lightly with salt. Lay the legs in a foil-lined roasting pan.
4. Roast uncovered for 1 ½ to 2 hours, until the legs are golden brown and the internal temperature is 180 degrees F (82 degrees C) when taken with a meat thermometer. Add more water if needed while roasting and baste occasionally with the juices or butter.