

Oven Roasted Turkey Legs

Savannah · 30/09/2024

**Prep Time**

4 hrs

Difficult

Medium

Servings

4

Description

Turkey legs are brined and then basted and baked with a delicious sauce featuring sage thyme and pomegranate molasses. Bring a hint of Thanksgiving to your dinner table with this recipe.

Ingredients

- - ½ cup salt - ½ cup white sugar - 4 turkey drumsticks - 2 cups white wine - ½ cup pomegranate molasses - ½ cup brown sugar - ¼ cup molasses - ¼ cup balsamic vinegar - ½ cup ketchup - 2 tablespoons Worcestershire sauce - 4 tablespoons dried sage leaves
- divided - 4 tablespoons dried thyme leaves
- divided

Instructions

1. Place salt and sugar into a large resealable bag. Pour in enough water to cover the turkey legs
2. and squeeze the bag to dissolve salt and sugar. Immerse turkey legs in brine
3. and seal the bag. Refrigerate for at least 2 hours to brine. In a saucepan
4. stir together white wine
5. pomegranate molasses
6. brown sugar
7. regular molasses
8. vinegar
9. ketchup
10. and Worcestershire sauce. Bring to a boil
11. and cook until reduced by half. Season with 1 tablespoon of sage and 1 tablespoon of thyme. Taste and adjust sugar
12. salt
13. and pepper if desired. Preheat the oven to 325 degrees F (165 degrees C). Remove turkey legs from brine and pat dry with paper towels. Discard brine. Heat a large oven-proof skillet over medium-high heat. Cast iron will work well. Fry turkey
14. frequently turning until browned on all sides. Place the pan with turkey into the oven. Roast uncovered for 45 minutes in the preheated oven. Remove and turn legs over. Season with some of remaining thyme and sage
15. and spoon some of sauce onto legs to coat. Return to the oven for an additional 30 minutes. Repeat seasoning and baste with sauce again
16. and return to the oven. Roast for 15 more minutes
17. then test for doneness. The internal temperature should be 180 degrees F (82 degrees C) when taken with a meat thermometer. Serve turkey with remaining sauce on the side. Tips The nutrition data for this recipe includes information for the full amount of the brining solution. The sodium content recorded here is therefore artificially high. The actual amount of salt consumed will vary.