

Turkey Drumsticks Perfecto

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 55 mins

Description

Hungry for turkey drumsticks and the holidays are months away This simple yet delicious recipe will satisfy the craving for sure When done make gravy with pan juices adding more chicken broth if needed

Ingredients

- - 3 small turkey drumsticks - ¼ cup salt - 1 cup chicken broth - 2 tablespoons butter
- melted - ¼ teaspoon ground black pepper
- or to taste

Instructions

1. Put drumsticks in a large bowl with enough water to cover. Stir salt into water to dissolve. Brine drumsticks in the refrigerator for 2 hours; drain. Rinse drumsticks with clean water and pat dry. Preheat the oven to 350 degrees F (175 degrees C). Pour broth into a roasting pan. Brush melted butter over drumsticks to coat; season with black pepper. Lay drumsticks in broth. Cover the roasting pan with a lid. Bake in the preheated oven until no longer pink at the bone and the juices run clear
2. 1 hour 45 minutes to 2 hours. An instant-read thermometer inserted into the thickest part of the drumstick near the bone should read 165 degrees F (74 degrees C). Editor's Note: The nutrition data for this recipe includes the full amount of the brine ingredients. The actual amount of the brine consumed will vary.