



Stuffed Turkey Legs

Savannah · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

These Puerto Ricanstyle stuffed turkey legs were my dads favorite This recipe is in his loving memory

Ingredients

— - 4 turkey legs - 1 cup olive oil - 2 green bell peppers - 1 large white onion - 2 tablespoons salt - 1 pinch ground black pepper - 1 teaspoon dried oregano - 2 tablespoons distilled white vinegar - 5 slices bacon - 2 tablespoons teriyaki sauce

Instructions

1. Make numerous vertical slits in the turkey legs. In a small bowl combine olive oil
2. salt
3. pepper
4. teriyaki sauce
5. vinegar
6. and oregano. Add turkey legs and toss to coat. Let marinate while you prepare vegetables and bacon. Cut onion
7. green pepper
8. and bacon into small squares (approximately the same size as the slits in the legs). Fill each slit with one piece of pepper
9. onion
10. and bacon. After the legs are stuffed
11. brown them in the oil mixture on medium-high heat for 5 minutes. Reduce the temperature to low and cover. Cook for 40 to 45 minutes or until the meat starts to separate from the bone. If the legs dry out when cooking
12. add a little water to the skillet and lower the temperature. Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
13. ingredients
14. cooking method
15. etc.
16. the actual amount of the marinade consumed will vary.