



Roasted Turkey Legs

Jacob · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

3

Description

Roasting a few turkey legs is a great way to have a small scale Thanksgiving dinner. You don't need to worry about cooking a whole roasted turkey from scratch, and this recipe can be increased very easily.

Ingredients

- - 3 stalks celery stalks
- cut in thirds - 3 turkey legs - 6 tablespoons butter - salt to taste - $\frac{1}{2}$ cup water
- or as needed

Instructions

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