



Slow Cooker Turkey Legs

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

7 hrs 20 mins

Description

Cook turkey legs in the slow cooker for thighs and drumsticks that are juicy tender and perfectly seasoned Try this for Thanksgiving when you dont want to cook an entire turkey My daughters and husband love this with jellied cranberry sauce quick stuffing and gravy

Ingredients

— - 6 turkey legs - 3 teaspoons poultry seasoning - salt and ground black pepper to taste - 6 sheets aluminum foil

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Rinse turkey legs and pat dry. Season with poultry seasoning
2. salt
3. and pepper. Dotdash Meredith Food Studios Wrap each leg tightly in aluminum foil. Place wrapped legs into a slow cooker with no liquid or other ingredients. Cover and cook on Low until meat is no longer pink at the bone and the juices run clear
4. 7 to 8 hours. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Remove from the slow cooker and let sit for 10 to 15 minutes. Carefully remove and discard foil. Separate thighs from drumsticks. Dotdash Meredith Food Studios