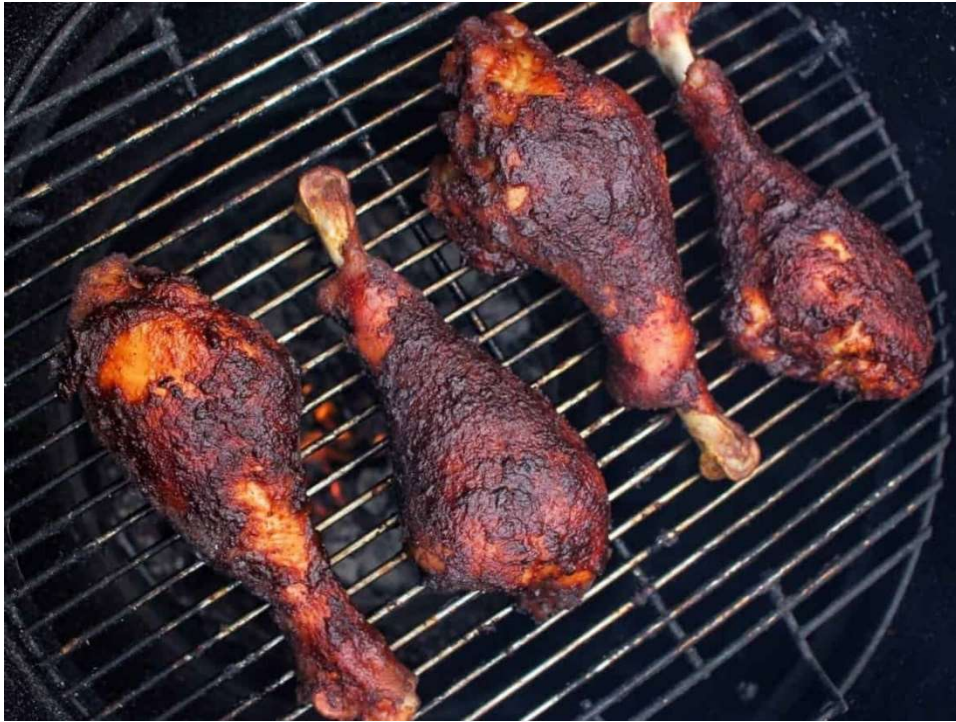


Roasted Turkey Drumsticks



Ingredients

For the Brine:

3 litres water	4 turkey drumsticks
1 cup salt	2 tbsp onion powder
1/2 cup brown sugar	2 tbsp garlic powder
1 tsp whole cloves	1 tbsp cumin powder
1 tsp cumin seeds	1 tbsp sweet paprika
2 oranges, sliced thickly	1 tsp freshly ground black pepper
	1 cup BBQ sauce (we recommend Lillie's Gold BBQ Sauce)

Directions

Step 1 – Combine all of the brine ingredients in a large pot and bring to the boil. Simmer for 10 minutes then turn off and allow to cool to room temperature. Place the turkey legs into the cooled brine and allow to marinate for at least 6 hours, up to 24 hours.

Step 2 – Remove the turkey legs from the brine. Discard the brine. Pat the turkey legs dry then coat with olive oil. Coat each leg with the combined onion, garlic and cumin powder, paprika and pepper.

Step 3 - Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal around the outside of the grill, keeping the centre clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – Place the turkey legs into the BBQ, away from direct heat, and close the lid. Roast the legs for 40 minutes or until an internal temperature of 70°C is reached.

Step 5 – Remove the turkey legs from the BBQ and coat liberally with the BBQ sauce. Return to the grill and roast for a further 15 minutes or until the sauce is caramelised.

Step 6 – Remove the turkey legs from the BBQ and allow to rest for 15 minutes before serving.

