

Roasted Turkey Legs

Ingredients:

- 4-6 bone-in, skin-on turkey legs or drumsticks
- 1/4 cup butter, softened
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon poultry seasoning
- 1 teaspoon dried thyme
- 1/2 cup chicken or turkey broth

Preparation:

Preheat oven to 350 degrees F. Pat turkey legs dry and place in roasting pan. Mix butter, salt, pepper, poultry seasoning, and thyme in small bowl. Rub this mixture over the turkey legs. You can also rub it on the flesh under the skin for even more flavor.

Pour chicken broth into pan. Roast for 1 hour and 30-40 minutes until meat thermometer registers 175 degrees F. Remove from oven, cover, and let stand 10 minutes, then serve.

You can serve whole legs, or slice the meat off the bones and serve it that way.