



We cheat with the Rosemary as there is a vacant B&B down the road with a Rosemary hedge. But it's inexpensive in the supermarkets.

The Turkey leg was a little over £4 but we had a hearty meal yesterday and we're making a Stock Pot casserole out of the lions share today which will feed the three of us for another two meals easily. So nine good servings from one leg.....

Ingredients:-

Turkey Leg complete

Butter or Margarine

Salt & Pepper

3 cloves of Garlic, minced

3 sprigs of fresh Rosemary

Chicken stock (Made from the carcass and bones of the Chicken we had the other day)

1 Stock cube

Garlic Salt

Onion Salt

Method:-

- (1) Add the Salt & Pepper and other dry ingredients to the Butter or Margarine.
- (2) Rub over the skin of the leg and under the skin by separating the skin from the meat with a knife.
- (3) Pour the stock around the leg in an over proof tray.
- (4) Pierce the meat with a knife and insert the Rosemary sprigs.
- (5) Roast for an hour at 180c or until the meat is cooked through and the thickest part runs clear

when pierced.

(6) Remove from the oven and cover with foil and allow to rest for 10 minutes.

Serve with roast Potatoes and vegetables of your choice.