



**We're not overly keen of the white meat on a Turkey. But when a thigh and drummer are available I grab one. At £4.25 it's considerable better value weight for weight than a Chicken as we often get 6 servings out of it. On Wednesday we did the Turkey Rissoles, yesterday we had a roast with the thigh. We still have leftovers which will probably make the foundation for a Pasta or Curry dish this evening.**

Turkey leg meat doesn't have a particularly strong flavour so it can be treated like all sorts of other meats. On this occasion Sue might well have been pretending that it was Lamb!

### **Ingredients:-**

1 Turkey Thigh  
2 sprigs of fresh Rosemary ( Acquired from the local bush )  
4 Cloves of Garlic, halved  
Oil  
Salt & Pepper

### **Method:-**

- (1) Rub the the thigh with Oil and season well.
- (2) Pierce with a knife and push the Garlic into the meat.
- (3) Oil a baking tray.
- (4) Place the sprig of Rosemary in the tray and sit the Turkey on top.
- (5) Cover with foil and place in the oven at 180c for an hour or so.

**We enjoyed ours with Gluten free Yorkshire puddings, Roast Potatoes, plenty of Vegetables and home made Gravy. Superb!**

