



You're all probably sick and tired of our Turkey recipes now and we are actually having something different today. But for £4.62 we got 4 meals out of one Turkey leg, not bad even for us!

So Turkey drumstick?. We've roasted them previously, we've curried them, we've casseroled them. ?How about a slightly different version of McKing Nuggets (Name mangled for obvious reasons)?? Was the question we asked. The result? Was a combination of our Onion Bhaji recipe with roasted cubes of Turkey Drummer inside?...

Ingredients:-

For The Potato Wedges.

2 large Potatoes, cut into wedges with the skin on
Chilli Flakes
Garlic Salt
Onions Salt
Paprika
Mixed Herbs
Salt & Pepper
Oil

Ingredients:-

For the Turkey roast dressing.

Chilli flakes

Salt & Pepper
Paprika
Fresh Rosemary
Garlic Butter

Method:-

- (1) Dress the Turkey Drummer, cover in foil and roast for 1 ½ hours at 160c.
- (2) Set aside to cool.
- (3) Strip the meat from the bone and ?Quills?, these are the ligaments in the meat.
- (4) Cut into rough cubes.
- (5) Make the Bhaji batter ? Recipe below.
- (6) Dress the Potato wedges and roast on a tray in the oven at 180c for 30 minutes.
- (7) Heat the fryer to 170c.
- (8) Encase each piece of Turkey in Bhaji mix and lay on kitchen paper to soak up and excess oil.
- (9) When the Wedges are crispy re-fry the Turkey Nuggets to heat through thoroughly.
- (10) Serve and enjoy!

We served ours with home made Marie Rose sauce and a dressed salad made from Chard, Ruby Chard, Chives, Fennel and home pickled Beetroot. We're very fortunate that now Spring is here we have various open ?Green York? gardens where we can gather fresh greens and herbs. Summer is going to be a healthy time for us this year?..

Additional item recipes:-

[Bhaji recipe here](#)

[Beetroot recipe here](#)