



A Turkey Thigh and Drummer is presently £3 down from £4.75 and there are realistically 4 meals or more in a pack of all 3 for us. So Sue's been playing with recipes!

Ingredients:-

- 1 Large Turkey thigh
- 3 cloves of Garlic, cut in halves
- 2 Sprigs of fresh Rosemary
- 1 Tsp dried Thyme
- 1 Tsp dried Sage
- 1 Tsp dried Rosemary
- 1 Tbls chopped fresh Parsley
- Salt & Pepper
- Garlic and Herb Butter
- 1 large Onion, chunky
- 2 slices of Lemon
- Oil

Method:-

- (1) Lay the Onion and Garlic with a drizzly of Oil in the slow cooker Pot.
- (2) Place the fresh Rosemary on top.
- (3) Sprinkle this with the herbs and seasoning.
- (4) Lay the sliced Lemon on top.
- (5) Pat the Turkey dry with kitchen roll then rub the Garlic Butter all over and season with Salt & Pepper and additional herbs.

- (6) Set to cook on high for 4 hours.
- (7) After 4 hours remove from the pot and place on a baking dish.
- (8) Rub with extra Garlic butter and Salt & Pepper.
- (9) Roast at 180C for about 20 minutes to crisp the skin.

Serve with seasonal vegetables of your choice. We had Carrots, Red Cabbage and Bell Peppers, roast Spuds etc.