

## Caveny Farm Roasted Bourbon Red Turkey Legs

This is a simple recipe that turns out great. It is the recipe we use for dark meat turkey tastings at Rustic Road Farm. Thighs and wings can also be prepared this way alone or in combination.

### Preparation:

36 to 48 hours prior to cooking have turkey parts completely thawed yet cold. Pull back skin to expose meat. Salt parts with coarse kosher salt at the rate of  $\frac{1}{3}$  to  $\frac{1}{2}$  teaspoon per pound of turkey. After salting, pull skin back to approximate original position. Wrap salted parts tightly in plastic wrap and refrigerate for at least 36 hours. 48 hours is better. During this time, salt and natural juices in the parts move back and forth in the meat. The juices remain in the parts because the plastic wrap prevents them from escaping.

### Cooking:

Place salted parts in a single layer in a suitably sized baking dish. Thinly slice an onion or 2 to make enough slices to completely cover parts. Salt and pepper the onion. Cover baking dish tightly with foil. Roast at 350°F for two to 3 hours. The parts need to roast long enough that the Maillard reaction begins.

### Presentation:

Remove from oven and let parts cool for about 20 minutes. Keep tightly covered with foil. Remove bones, skin and tendons and onion if desired. At this point, the meat should appear to be almost shredded or pulled. There should be a goodly amount of au jus from the onion and meat. Transfer meat and juices to a crock pot to keep warm or to a serving dish.