

# Guy Fieri

## MAPLE BOURBON BRINED TURKEY LEGS

Courtesy Guy Fieri

2 1/2 pints of water  
3/4 cup salt  
3/4 cup maple syrup  
3/4 cup bourbon  
2 tablespoons whole grain mustard  
2 teaspoons red chili flakes  
1 teaspoon thyme, dried  
1 tablespoon granulated garlic  
3 cloves  
1 tablespoon black peppercorns  
1 bay leaf  
4 turkey drumsticks

In a medium pot, combine all ingredients except the turkey. Heat on low, stirring to combine and dissolve the salt. When salt has dissolved, remove from heat and let cool. In a large resealable plastic bag, place the turkey drumsticks and then top with the brine. Seal well, place in a bowl (in case of leaks) inside the refrigerator for 24 hours.

After 24 hours, remove turkey, discard the brine and preheat the oven to 350 degrees Fahrenheit.

In a roasting pan, fitted with a rack, add the turkey drumsticks, making sure there is room between each. Roast for 90 minutes, serve hot or cold.

Yield: 4 servings  
Prep time: 5 minutes  
Cook time: 90 minutes  
Inactive time: 24 hours  
Ease of preparation: Easy



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