

Betty's Oven Roast Turkey Legs Recipe



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In this video, Betty demonstrates how to make Oven Roast Turkey Legs. These turkey legs are salted, and then roasted in a roasting pan in the oven for slightly more than an hour. This is an easy and convenient way to have roast turkey without going to a lot of trouble. Also, the turkey legs provide more flavor than the white meat portion of turkey.

Ingredients:

2 turkey legs, about 1 pound each (You may use more, if you like.)

Salt, to taste

Wash the turkey legs and dry them with paper toweling. Salt the turkey legs, to taste, working the salt in with your hands. Place the turkey legs in a roasting pan and cover it with a lid. Roast the turkey legs in a 350-degree oven for slightly over an hour. Start checking for doneness after about an hour. The turkey legs are done when a meat thermometer reads 180 degrees. Remove turkey legs from the roasting pan and place on a platter or cutting board for slicing. Slice the meat from the turkey legs carefully, since there are quite a few bone shards in addition to the main turkey leg bone. Serve the sliced turkey leg meat on a nice platter. You can make wonderful fat-free turkey gravy from the juices in the roasting pan. The recipe is available in [bettyskitchen](#). I served these turkey legs with Tantalizing Herbed Rice and Green Beans with Toasted Almond Topping. I hope you like this meal! --Betty ♥ ☐