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## Cider braised turkey leg

serves: 8



### materials

<input type="checkbox"/> 2 whole turkey legs, skin removed	<input type="checkbox"/> 4 carrots, roughly chopped
<input type="checkbox"/> 2 yellow onions, roughly chopped	<input type="checkbox"/> 1 fennel bulb, roughly chopped
<input type="checkbox"/> 1 c red wine	<input type="checkbox"/> 1 c apple cider
<input type="checkbox"/> 4 sprigs thyme	<input type="checkbox"/> 2 sprigs rosemary
<input type="checkbox"/> 2 c homemade chicken/turkey/vegetable stock	<input type="checkbox"/> 4 sprigs tarragon
<input type="checkbox"/> heavy, wide-bottomed pan with lid	<input type="checkbox"/> oil

### methods

1. preheat oven to 325F
2. heat pan over medium-high heat
3. add a drizzle of oil to coat pan
4. sear turkey legs on all sides until well browned - remove from pan
5. add chopped vegetables to pan with more oil if needed

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6. saute vegetables until they start to brown
7. deglaze pan by adding red wine and scraping to pick up any brown bits
8. add stock, cider, garlic & herbs
9. nestle turkey legs on top of vegetables
10. bring the liquids to boil, then
11. cover with lid and place in oven
12. braise in oven until turkey tender enough to fall off bone (about 1-1.5 hr)
13. remove turkey meat to a bowl & spoon ~1 c braising liquid over top
14. serve with favorite Thanksgiving sides

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