

Strongbow Roasted Turkey Drumstick

ingredients:

- 8 Large TURKEY DRUMSTICKS
- As needed kosher salt and white pepper

directions:

- Make a rub with the salt and white pepper. Rub onto the cut side of each drumstick.
- Place drumsticks in a roasting pan, with the skin side up, and add no more than 1-inch water.
- preheat oven 300 degree F
- Cover with lid or foil and roast for 3-4 hours or until fork tender.
- Increase oven temperature to 350 degrees F. Remove lid and brown for about 10-15 minutes.
- Garnish with lettuce, tomato.

