

Barbequed Turkey Legs

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This is a great way to easily cook up a homemade movie night. Forget the takeout when you can slow cook your own finger-licking BBQ turkey legs.

Ingredients:

4 turkey drumsticks, thawed
½ cup chicken broth
¼ cup ketchup
¼ cup molasses
¼ cup apple cider vinegar
¼ cup finely minced onions
2 tablespoons Worcestershire sauce
½ teaspoon liquid smoke
½ teaspoon salt
¼ teaspoon cayenne

Directions:

- 1) Season drumsticks with salt and cayenne. Place in a medium slow cooker.
- 2) In a medium bowl, whisk together remaining ingredients. Pour over turkey, tossing to coat. Cover and cook on low 7 to 9 hours.