

Goody Apple Nectar Brined Turkey Legs

Goody Apple Nectar Brined Turkey Legs is a recipe dipped in autumn flavors. The turkey leg is moist, juicy, and infused with flavor. It is marinated in special brine using Goody Professional Apple Nectar giving this recipe a distinctive taste to it and sensational aroma. For best results, use Goody Apple Nectar.

 **Serving 8**



Ingredients

Goody apple nectar	1.8 L
kosher salt	85 g
sugar	85 g
black peppercorns, coarsely crushed	20 g
whole allspice, coarsely crushed	5 g
(1/8-inch-thick) slices peeled fresh ginger	45 g
whole cloves	1 g
bay leaves	1 g
fresh or frozen turkey legs, thawed	5.5 KG
oranges, quartered	200 g
ice cubes	900 g
garlic cloves	50 g
sage leaves	0.1 g
thyme sprigs	5 g
parsley sprigs	5 g
onion, quartered	90 g
water	414 ml
Goody Chicken stock powder	15 g
unsalted butter, melted and divided	40 g
freshly ground black pepper, divided	0.5 g
salt, divided	0.5 g

Instructions

- To prepare brine, combine Goody apple nectar and 7 next ingredients in a large saucepan; bring to a boil. Cook 5 minutes or until sugar and salt dissolve. Cool completely.
- Rinse turkey with cold water; pat dry. Trim excess fat. Stuff body cavity with orange quarters. Place a turkey-sized oven bag inside a second bag to form a double thickness. Place bags in a large stockpot. Place turkey inside inner bag. Add cider mixture and ice. Secure bags with several twist ties. Refrigerate for 12 to 24 hours, turning occasionally.
- Preheat oven to 500°.
- Remove the turkey from the bags, and discard brine, orange quarters, and bags. Rinse turkey with cold water; pat dry. Place garlic, sage, thyme, parsley, onion, and broth in the bottom of a roasting pan. Place roasting rack in pan. Arrange turkey on roasting rack. Brush turkey back with 1 tablespoon butter; sprinkle with 1/2 teaspoon pepper and 1/4 teaspoon salt. Bake at 500° for 30 minutes.
- Reduce oven temperature to 350°.
- Remove turkey from oven. Brush turkey legs with 1 tablespoon butter; sprinkle with 1/2 teaspoon pepper and 1/4 teaspoon salt. Bake at 350° for 40 minutes or until a thermometer inserted into meaty part of thigh registers 170° (make sure not to touch bone). (Shield the turkey with foil if it browns too quickly.) Remove turkey from oven; let it cool for 20 minutes. Discard skin before serving; serve with gravy.