



"The Local Buy" Recipe, Episode 303

Turkey Drumsticks

Courtesy Springfield Farm

Ingredients

- 2 liters lemon-lime soda
- 2 tablespoons sugar
- 2 tablespoons hot sauce
- 2 tablespoons crushed red pepper flakes
- 1 tablespoon black pepper
- 1 Vidalia onion, chopped
- 3 tablespoons honey
- 4 turkey legs



Directions

Preheat grill. Combine all ingredients, except honey, in a large stock pot and bring to a low boil. Add turkey legs and boil for 30 minutes or until turkey legs register 165 degrees Fahrenheit. Put turkey legs on the grill, season with House Seasoning and brush with honey. Grill over medium heat for about 15 minutes, rotating occasionally as needed. The turkey legs should be crispy and golden brown when done.