



This recipe was in a book my mum kindly gave us. It called for Lamb Shanks, which is beyond our budget ? So we improvised with a Turkey Drummer!

Ingredients:-

1 Turkey Drummer
Potatoes
Onions
Swede
Carrot
Tomato Puree
Dried Rosemary
Turkey Stock
Garlic Salt
Onion Salt
Soy Sauce (Gluten free in our case)
Salt & Pepper
Gluten free Puff Pastry

Method:-

- (1) Foil the Drummer and pop it in the oven at 180c for 45 minutes.
- (2) The pie filling is entirely up to you but Sue made the filling from the Potatoes, Onions, Swede, Carrot, Tomato Puree, Dried Rosemary, Turkey Stock, Garlic Salt, Onion Salt, Soy Sauce, Salt & Pepper.
- (3) In a casserole add your pie filling. Take the Drummer from the oven and stand it in the filling.
- (4) Punch a hole in the pastry to (Hopefully) support the Drummer and place back in the oven at

180c for 25 to 30 minutes.

We had to take this beast of a pie apart so the we could eat it, but it really was good.