

It's December so we thought a Turkey recipe might be fun. Actually you might be better looking for Turkey Thighs at pretty much any other time of year. But they are available, they just take a bit of finding.

Ingredients:-

1 large Turkey Thigh
3 tbls Butter / Margarine
1 Red Onion finely chopped
2 cloves of Garlic grated
1 tbls Ginger powder
1 tbls Paprika
1 tbls Mustard Powder
1 tim Chopped Tomatoes
4 tbls Worcestershire Sauce
2 tbls Brown Sugar
2 tbls White Wine Vinegar
Salt & Pepper to season
2 tbls Cornflour
1 tsp chopped Parsley

Method:-

(1) Pat the Turkey leg dry with kitchen roll and place in a casserole dish.
(2) Make up your Garlic Butter by melting Butter or Margarine in a pan with the grated Garlic and Parsley mix well and allow to cool.
(3) Spread the Garlic Butter over the underside of the Turkey.
(4) Turn over and stead the Mustard over the skin with a little Salt & Pepper.
(5) In a pan add one tin of chopped Tomatoes, 1 tbls of powdered Ginger, 1 tbls of Paprika 4 tbls Worcestershire Sauce and 2 tbls of White Wine Vinegar and simmer.
(6) Add the Onion and Sugar and continue to simmer.

(7) Add the Cornflour to a little water and then mix well with the ingredients in the pan.
(8) Add the content of the pan to the casserole dish but don't pour over the Turkey.
(9) Cook in the oven at 160c for a couple of hours or until the Turkey is very tender.

Serve with vegetables of your choice. We had Swede, Cabbage and Broccoli