



RENAISSANCE FESTIVAL TURKEY LEGS

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- 4 turkey legs (about 12 oz. each)
- 3 c. water
- 1/2 c. vinegar
- 2 tbsp. BBQ sauce (McCormick or Schilling)

In 9 inch square baking pan, mix water, vinegar and spice. Marinate turkey legs in mixture for 4 to 6 hours turning frequently. Pour off half of the marinade. Shake on additional BBQ spice as if it were salt. Bake turkey legs in covered baking pan in a 350 degree oven for 30 to 40 minutes basting with marinade every 15 minutes. Meanwhile, prepare charcoal grill. When legs have completed baking time, place on grill and brown them.