Caveman Pops

Summary

Yield: 10
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Ingredients

- 10 whole turkey legs
- 4 qt water
- 1 cup kosher salt
- 1 cup sugar
- 1 cup brown sugar
- 2 tbsp seasoning blend - Montreal McCormick steak seasoning
- 1 whole bay leaf
- 2 tbsp chili powder
- 2 tsp montreal steak seasoning
- 2 tsp paprika
- 2 tsp onion salt

Instructions

In a pot, combine water with the salt, sugar, brown sugar, 2 tablespoons seasoning blend, and bay leaf.

Bring to a boil then remove from heat.

Allow to cool, then pour into a large container or bowl filled with ice.

When mixture is cold, submerge turkey in the brine.

Cover the container and brine in the refrigerator for 4 to 6 hours, more if you have time.

Preheat oven to 400 degrees.

Mix the dry rub ingredients.

Remove the turkey legs from the brine and rinse them under cold water.

Pat them dry. Rub the dry rub all over the turkey legs, getting under the skin when you can.

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Roast on a baking sheet in the oven for 20 minutes, then reduce the heat to 300 and roast for another 15 minutes, or until turkey is cooked through. (Update: larger legs will require longer cooking time.)

Remove them from oven and wrap the bottom of the legs with aluminum foil for serving.

Dig in!