

When there are Turkey Thigh & Drummers available locally we?ll always partake and try to think of something unusual to do with them. We usually get 4 or 5 meals from one pack, which at £4.65 makes them pretty good value for us.

I cut steaks from the thick end of the thigh which Sue coated and fried.

Ingredients:-

4 thick Turkey thigh steaks
1 Egg, whisked
Seasoned Gluten free flour (We added Salt, pepper and Onion Salt to season)
1 large Onion, chopped
2 cloves of Garlic, crushed
½ a tube of Tomato Purée
1 tin of chopped Tomatoes
1 tsp of mixed Herbs
Italian style grated Cheese
Grated Mozzarella and Cheddar mix
Mixed Herbs to garnish
Oil to fry

Method:-

(1) Dredge the Turkey steaks in the flour.
(2) Dunk in the Egg wash and the dredge in the Bread crumbs.
(3) Fry in a little Oil until golden brown on both side and set aside on kitchen paper to drain.
(5) Fry the Onion in a little oil until soft.

(6) Season with Salt and Pepper.
(7) Add the crushed Garlic.
(8) Add the tinned Tomatoes and Tomato Purée and simmer for about 10 minutes.
(9) Add a little water if the sauce seems too thick.
(10) Add the mixed herbs and simmer for a further 30 minutes.
(11) Pre heat the grill.
(12) Add 2 Turkey steak per serving to an oven proof bowl.
(13) Pour the Tomato based sauce over the crispy coated steaks.
(14) Add a good amount of Grated Mozzarella and Cheddar mix and sprinkle with the grated Italian style Cheese and mixed Herbs.
(15) Place under the grill until the Cheese has melted and the Turkey is evenly heated.

We served ours with hand cut chips, Peas and a little home made Coleslaw.