



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 tbsls Butter / Margarine
- 1 Red Onion finely chopped
- 2 cloves of Garlic grated
- 1 tbsls Ginger powder
- 1 tbsls Paprika
- 1 tbsls Mustard Powder
- 1 tin Chopped Tomatoes
- 4 tbsls Worcestershire Sauce
- 2 tbsls Brown Sugar
- 2 tbsls White Wine Vinegar
- Salt & Pepper to season
- 2 tbsls 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 spread the Mustard over the skin with a little Salt & Pepper.
- (5) In a pan add one tin of chopped Tomatoes, 1 tbsls of powdered Ginger, 1 tbsls of Paprika 4 tbsls Worcestershire Sauce and 2 tbsls 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