



Disney Turkey Legs

Ingredients:

- 4 large turkey drumsticks
- 6 teaspoons kosher salt
- 1 teaspoon Prague powder #1 (curing salt)
- 6 tablespoons dark brown sugar
- 2 cups distilled water
- Plowboy Yardbird Rub (or your favorite poultry rub)
- Cooking oil spray

Instructions:

1. **Make the Marinade:** In a container, combine the distilled water, kosher salt, Prague powder #1, and dark brown sugar. Stir until the salt and sugar are dissolved.
2. **Marinate the Turkey:** Divide the marinade evenly into two 1-gallon zip-top bags. Place two turkey drumsticks in each bag, remove as much air as possible, and seal tightly. Place the bags in a dish to catch any leaks and refrigerate for 24 hours.
3. **Prep the Turkey:** After 24 hours, remove the turkey drumsticks from the bags and wash them thoroughly under cold water to remove all traces of the marinade. Pat the drumsticks dry with paper towels.
4. **Season the Turkey:** Spray the drumsticks with cooking oil. Generously coat the drumsticks with your chosen poultry rub, ensuring all surfaces are covered.
5. **Smoke/Grill the Turkey:** Preheat your smoker or grill to 325°F (163°C). Place the turkey drumsticks on the grill grates and cook until they reach an internal temperature of 175°F (79°C). This should take approximately 2-3 hours, depending on the size of the drumsticks.
6. **Serve:** Remove the turkey legs from the grill and let them rest for a few minutes before serving.

Tips:

- Prague powder #1 is a curing salt that gives the turkey legs the characteristic pink color and ham-like flavor of Disney turkey legs. It is important to use the correct amount of Prague powder #1, as using too much can be harmful.
- Make sure to wash the turkey legs thoroughly after marinating to remove all traces of the curing salt.
- Use a meat thermometer to ensure the turkey legs are cooked to a safe internal temperature.



- For extra flavor, baste the turkey legs with your favorite BBQ sauce during the last 30 minutes of cooking.

Additional Information:

- Prep time: 30 minutes (plus 24 hours marinating time)
- Cook time: 2-3 hours
- Serves: 4 people