

Maple Bourbon Turkey Legs

Notes

4 Turkey legs
3/4 cup Maple syrup
3/4 cup Bourbon or Rum
1 tbsp Pepper
3/4 cup Salt
2 1/2 pints... H2O
2 tbsp Mustard
1 tbsp Thyme
4 cloves Garlic
3 Cloves
1 Bay leaf

1. Over low heat, add all the ingredients, except the turkey, and let cool.
2. Place turkey and cool mixture in a zip lock bag. Place in refrigerator for 24 hours.
3. Bake in 350 F oven for around 90 minutes.