

Medieval Marinade for Turkey Leg

Notes

1 can 6oz... Tomato Paste
¼ cup Olive oil
1 ½ cups ... Chicken Broth
¼ cup Worcestershire Sauce
2 tbsp..... Applewood rub
½ cup Apple cider
1 Lemon
1 Onion chopped
4 cloves Garlic chopped
Salt n Pepper (to taste)

1. Juice lemon into bowl, combine rest of Ingredients and whisk them together.
2. Put turkey legs in ziplock bag, pour marinade into bag refrigerate for at least 1 hour or overnight.
3. Grill or Bake in Oven. (cook to 175 F internal temp)