



Smoky Maple-glazed Turkey Thighs with Apple Coleslaw

Makes: 4 potatoes

Prep time: 10 minutes

Cook time: 45 minutes

Ingredients:

2 turkey legs (approx 1kg per leg)

4 tablespoons maple syrup

1 teaspoon Dijon mustard

1 teaspoon paprika

40g unsalted butter

1 tablespoon cider vinegar

Cooking turkey legs is a lot simpler and faster than a whole turkey and they take on a great smoky flavour using the Outback Smoke Box accessory.

The sweet-sharp coleslaw makes a fresh, crunchy accompaniment and both make great leftovers sandwiches!

Method:



1. Light two gas burners on the Jupiter Outback BBQ, set the heat to medium and close the lid - you are looking for a temp of 180-200C.

2. Meanwhile, combine the butter, maple syrup, mustard, paprika and cider vinegar in a small saucepan.

3. Bring to the boil, stir and let everything bubble until reduced by a third. Cover and set aside. Resist the urge to taste this as it will be very hot!

4. Rub the turkey legs with a little oil and season well with salt and pepper.

For the apple coleslaw:

2 crunchy apples, such as Braeburn, cored

¼ small red cabbage, cored and very finely sliced

½ small red onion, peeled and very finely sliced

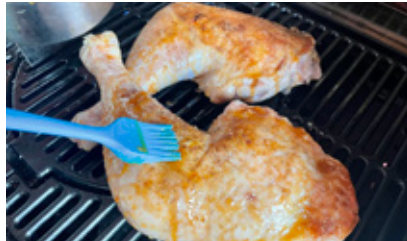
2 tablespoons cider vinegar

Small bunch chives, finely chopped

Large pinch sugar

1 teaspoon olive oil

Method Continued:



5. Brown the turkey legs briefly over the hot side of the BBQ to crisp up the skin.

6. Fill the smoke box with wood chips of your choice and place on the lit side of the grill. Place the turkey legs on the opposite side and close the lid.

7. Cook for around 45 minutes, brushing regularly with the glaze. Continue until cooked through, or a probe thermometer reads 74C.

8. While the turkey is cooking, make the coleslaw by combining the cabbage and vinegar with a generous pinch of salt and scrunching with your hands to soften it. Add the remaining ingredients, mix well and set aside.

9. Serve the glazed turkey legs with plenty of the coleslaw.