



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Grilled Turkey Legs with a Cranberry Horseradish Crust

Grilled Turkey Legs with a Cranberry Horseradish Crust - serves 2-3

- 2 turkey legs (1³/₄ lbs)
- 1/2 cup cooked cranberries
- 1 roasted garlic bulb
- 1 pinch of sea salt
- 1/2 cup horseradish
- 1/2 cup Vidalia onion, finely chopped
- 1 tsp. white wine vinegar
- 2 Tbs. sugar

In a bowl, whisk everything together except turkey. Remove skin on the turkey legs and coat with sauce.

Cook on top shelf with water in a pan underneath for moist, indirect heat. BBQ at 450°F for 35 minutes.

The sugar and the cranberries will caramelize on the drumstick during cooking. Try using fresh horseradish!

Wine Pairing: Kittling Ridge Symmetry VQA Gewurztraminer

Medium-bodied with a sumptuous mouth feel, Gewurztraminer's spicy undertones layer harmoniously with the turkey's caramelized cranberry exterior. The sweetness of the wine tempers the pungent horseradish and enhances the sweet buttery taste of roasted garlic.



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