



## The Lo Boys

### Turkey Drummettes

*"No fiddly carving for the kids"*

Preparation time: 5 minutes

Cook time: 25 minutes

#### INGREDIENTS

8 Turkey Drummettes

#### Marinade

1 cup canned cranberry sauce

2 tablespoons soy sauce

2 teaspoon of Garden Gourmet parsley

1 teaspoon Worcestershire sauce

1 teaspoon Dijon mustard

quarter cup Olive oil

Salt to taste

#### METHOD

##### STEP 1

Preheat oven to 200°C

##### STEP 2

In a medium bowl combine marinade ingredients, whisk to combine.

##### STEP 3

Place the turkey drummettes in a large plastic sealable bag, pour in marinade and seal the bag. Shake the bag to ensure the turkey is well coated. Place the plastic bag in the refrigerator for a couple of hours or overnight.

##### STEP 4

Preheat the char-grill/griddle pan to a medium to high heat. Remove turkey from bag and pat dry. Place drummettes on baking paper lined tray and season with salt.

##### STEP 5

Place in oven and bake for approximately 25 minutes.

##### STEP 6

Once the turkey is fully cooked, brown and crispy remove from oven and serve with ends wrapped in Christmas serviette to hold.

