

Beer Brined Turkey Legs with Cilantro Lime Crema

Ingredients:

Brine

- 6 Turkey legs (1.5lbs)(*provided*)
- 2 x 355ml cans Cave Hill Brewery beer (*provided*)
- 1/4 cup kosher salt
- 1/4 cup brown sugar
- ½ tsp whole peppercorns
- 1 bay leaf

Cilantro Lime Crema

- 1 cup mayonnaise
- 1/4 cup finely chopped cilantro (leaves and stems)
- 1 clove crushed garlic
- 1 lime zested and juiced
- Salt to taste

Rub (*provided*)

Instructions:

- Brine the turkey legs In a resealable bag or air tight container. Place turkey legs, beer, salt, brown sugar, peppercorns and bay leaf in together, mix gently and seal the contents . Refrigerate minimum 4 hours or overnight.
- Prepare crema In a small bowl. Combine mayonnaise, cilantro, garlic, onion powder, lime juice and salt. Mix until well blended. Refrigerate until ready to serve.
- Rub the legs with provided rub In a small bowl. Remove turkey legs from brine, pat dry and drizzle with olive oil. Generously cover all legs with rub mixture.
- Grill the turkey legs. Heat grill to 300F. Grill legs on indirect heat for 2 hours or until the internal temperature of the leg meat reaches 165F.
- Enjoy! Remove legs from grill, drizzle cilantro lime crema and serve immediately.