



King Turkey Legs with Cracked Cranberry Aioli

Yields: 6 Servings

Total Time: 45 Minutes (no counting marinade time of a few hours minimum)

When we think of Renaissance Faires (or State Fairs), or paintings of Kings, we usually picture a giant, honkin' turkey leg, and for good reason - they're royally good. Some people roast 'em, and others drop 'em in the fryer; that's the method that we're favoring here. We love the crispy skin, the juicy dark meat, and the way the marinade pops. To really make this fit for the crown, we pair it with a cracked black pepper and cranberry mayo for dipping. It looks great on the bone, even though it won't stay there for long. There's something special about gripping the leg and just tearing a bite out with your bared teeth that just hits different. Whether you're a kid or an adult, or you're waiting in line for the Ferris Wheel or a cup of grog at Ye Olde Tavern, it is on. And yeah, we know Creole and Cajun styles didn't exist until the 1700's, but we sure love it, and it works really well here.

Ingredients

- 6 Really big turkey legs
- 1 C Cracked cranberry aioli (ingredients/directions below)
- 2 C Creole marinade (ingredients/directions below)
- ¼ C Cajun seasoning (ingredients/directions below)
- Peanut or vegetable oil for frying (be careful if you have peeps with peanut allergies for this whole dish)
- 1 Tbsp chopped parsley

Ingredients for Cracked Cranberry Aioli

- 2 C mayonnaise
- 1 10 oz can of cranberry sauce (in the can, the one with the berries, not the gel)
- ½ - 1 Tbsp Freshly ground cracked black pepper
- 1 tsp granulated garlic
- ½ tsp fine sea salt
- ½ tsp lime juice



Directions for Cracked Cranberry Aioli

- In a mixing bowl, mix all ingredients thoroughly
- Let refrigerate for at least 20 minutes for flavors to meld

Ingredients for Creole Marinade

- 3 C extra virgin olive oil
- ¼ C fresh tomato, chopped up, seeds, juice, and all
- 5 crushed fresh garlic cloves
- 2 Tbsp fresh lime juice
- 2 tsp cayenne pepper
- ½ diced white onion
- 1 tsp smoked paprika
- 1 tsp freshly ground black pepper
- 1 tsp white pepper
- 1 Tbsp dried oregano
- ¼ C chopped fresh basil
- 1 Tbsp dried thyme
- Kosher salt to taste

Directions for Creole Marinade

- In a large glass mixing bowl, mix everything together
- Take a taste, and if you need to add more salt or lemon juice, go for it
- (This will stay in your fridge for a week)

Ingredients for Cajun Seasoning

- 1 Tbsp paprika
- ½ Tbsp dried parsley
- 2 ½ tsp kosher salt
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp ground cayenne
- ½ tsp dried thyme



- ½ tsp dried oregano
- ½ tsp white pepper
- ½ tsp black pepper

Directions For Cajun Seasoning

- Mix all ingredients together

Directions

- The day before, soak your turkey legs in marinade for at least 3 hours, but we always do 'em overnight
- In a really large pot, bring your oil to 375 degrees
- Remove the legs from the marinade, and wipe the excess marinade off
- Run the Cajun seasoning in all over the legs, hittin' both sides
- Fry for about 15 minutes, until golden brown and crispy. Keep an eye on 'em
- Take the legs out of the fryer, and salt immediately
- Rest on some paper towels
- If ya gotta keep 'em warm, throw 'em in oven at 200 degrees
- Garnish with chopped parsley
- Dip 'em in the cracked cranberry mayo and eat like a King (or Queen)