



# BLACK TEA RUBBED TURKEY LEGS



A Harney Tea Jamboree Recipe

## Ingredients:

### Turkey

4 whole turkey legs

Olive oil

Harney Tea Rub (see below)

1 C BBQ sauce

### Harney Tea Rub

¼ C loose Lapsang Souchong

1 T salt

1 T pepper

### Brine

1 gallon water

1 C kosher salt

½ C brown sugar

2 T garlic powder

2 T onion powder

2 T peppercorns

1 T paprika

## Directions:

**1.** In a large pot, combine all brine ingredients and let boil. Once boiling, cool down to room temperature. Rinse turkey legs and submerge in the cooled-down brine. Add ice if needed. Let the turkey brine from 4-24 hours.

**2.** When the legs are ready, pull out of the brine and discard brine. Rinse and pat turkey legs dry. Lather with olive oil and season with the Harney Tea Rub.

**3.** Heat your grill to 300°F. Add turkey legs and let cook for 3 hours or until internal temperature is 165°F. Take turkey legs off the grill and lather with BBQ sauce. Place back on the grill for 10 minutes to caramelize.

**4.** Take the turkey legs off the grill, let rest for 10 minute,s and dig in!