

# Confit Turkey Legs

with Shallots

**PREP TIME: 10 MINUTES**

**INACTIVE TIME: 12 HOURS**

**COOK TIME: 3 HOURS 45 MINUTES**

**SERVES 3-4**

## Ingredients:

2 attached turkey legs or 2 turkey drumsticks and 2 turkey thighs

3 - 4 cups canola oil, plus more if needed

6 small shallots, peeled

¼ cup **SpitJack Smoked Turkey Rub**, more if needed ([www.spitjack.com/turkeyrub](http://www.spitjack.com/turkeyrub))

Fresh thyme, optional

## Special Equipment:

Plastic wrap

Heavy-bottom, oven-safe pot (Dutch Oven)

Wire rack

Rimmed baking sheet

Fine-mesh sieve

## To marinate the turkey:

Lay down a sheet of plastic wrap on top of a cutting board and set a piece of turkey skin side up. Season generously with **SpitJack Smoked Turkey Rub** until well coated. Flip over and repeat on the opposite side. Wrap the meat tightly in the plastic wrap and repeat with the remaining turkey pieces.

Place all the wrapped turkey pieces in a zip-top bag and refrigerate overnight. Turkey can be seasoned and stored up to 3 days in advance.

## To confit the turkey:

Preheat oven to 250°F and remove the turkey from the fridge.

Unwrap the pieces and place them in a heavy-bottom pot with a lid. Lay the shallots around and under the turkey pieces in an even layer. Pour in enough oil to cover the turkey and the shallots, around 3 or 4 cups.

Cover the pot and place in the preheated oven and bake for 3 ½ hours, until the meat is tender and the shallots are soft. There isn't a need to stir or rotate the meat in the pot, as long as everything is covered by the oil.

After 3 ½ hours, remove the pot from the oven and gently remove the turkey pieces and shallots, draining out the excess oil, and place on a wire rack set over a baking sheet. Strain the leftover oil through a fine-mesh sieve and store in an airtight container in the fridge.

**To finish:**

If serving right away, turn oven to broil and place the turkey pieces, skin-side up, back in the oven. Broil until the skin is crispy and brown, rotating as needed.

**To serve:**

Serve the turkey with the warm shallots and garnish with chopped fresh thyme (optional) and a drizzle of the leftover confit oil.

If not serving right away, let cool and store turkey and shallots in airtight containers in the fridge. When ready to serve, warm the turkey pieces in a 200°F oven for 5-10 minutes, then turn the oven to broil to crisp up the skin, rotating as needed. The shallots can be warmed in the oven or served at room temperature. Serve the turkey garnished with chopped fresh thyme (optional) and a drizzle of the leftover confit oil.

**Serving suggestions:**

Serve the legs along with breast meat cooked in a different and more appropriate way: sous vide or slow oven baked (see our recipes for these).

**Notes, tips and tricks:**

This recipe works the same with attached turkey legs or separated thighs and drumsticks. It can also work with additional legs. You may need more oil in the pot to cover all the meat.

Plan for at least 2 tablespoons of **SpitJack Smoked Turkey Rub** per attached leg, or 1 tablespoon per separated drumstick or thigh.

When pouring in the oil, avoid pouring directly on top of the meat. Instead, pour around the sides and let the oil rise up from the bottom. This keeps the seasoning on the skin and prohibits bare spots from appearing.



Alternatively, you can sear the skin-side of the turkey pieces in a skillet with the leftover oil. You may lose some skin if it sticks to the surface of the pan, but it will have the same effect as broiling.

Keep the leftover turkey/shallot oil to use in future marinates, glazes, vinaigrette or your next confit recipe.