

# BUB★CITY

## BUB CITY DEEP-FRIED TURKEY LEGS

Serves: 6-8

### INGREDIENTS

- 2 whole turkey legs (about 8 lbs. total), thighs and drumsticks separated
- ½ gallon buttermilk
- ½ gallon Bub City Batter (see below)
- 8 cups Bub City Seasoned Flour (see below)
- Vegetable or canola oil, for frying
- Fine sea salt

*\*To make the Bub City Batter, mix together 8 cups all-purpose flour with 1 Tbsp baking soda, 2 Tbsp each of dried thyme, kosher salt, ground black pepper and garlic powder, and 1 Tbsp cayenne and cumin. Slowly stir in 8 cups cold water and continue mixing until the batter is smooth and creamy.*

*\*For the Bub City Seasoned Flour, thoroughly combine 8 cups all-purpose flour with 5 Tbsp baking powder, 2½ Tbsp each garlic and onion powders, 2 Tbsp fine sea salt, and 1 Tbsp each ground white & black pepper.*

### METHOD

1. In a large bowl (or resealable plastic bag), add the turkey pieces and enough buttermilk to fully submerge. Cover and chill overnight.
2. Pour enough oil in the bottom of a large, heavy-bottom skillet to reach a depth of at least 6 inches; heat to 300°F over medium-high heat.
3. Remove turkey from buttermilk and lightly pat dry. Dip into the Bub City Batter, allowing excess batter to drip off. Next, dredge the pieces in Bub City Seasoned Flour until evenly coated all over.
4. Carefully place the turkey into the hot oil and fry, flipping halfway through, until golden brown and crispy and an internal temperature of 165°F is reached, about 25-30 minutes.
5. Remove turkey legs from oil and allow to cool slightly on a cooling rack or paper towel-lined plate. Season with fine sea salt. Rest for 10 minutes before serving.

