

Turkey Rub

Main Course Recipe



INGREDIENTS

4 Tbsp. Morton kosher salt	1 Pinch cayenne	1 tsp. Whole dill seeds, toasted and ground
1 Tbsp. Sugar	½ tsp. Dried thyme	5 Whole cardamom seeds, toasted and ground
1 Tbsp. Dried minced onion	1 tsp. Spanish paprika	
1 tsp. Ground dried ginger	1 Tbsp. Ground, dried chipotle	
1 Tbsp. Garlic powder	1 Tbsp. Whole cumin seeds, toasted and ground	

DIRECTIONS

- 1) Toast cardamom, cumin, and dill in a dry pan. Process in a spice grinder.
- 2) Add the rest of the spices and massage turkey legs with the mixture.
- 3) Roast until 165° F internal and let rest for 30 minutes.

CHEF'S RATIONALE

We like the Morton kosher salt for any rubs or marinades because the large, flat crystals pierce the meat as you massage it in.