



When there are Turkey Thigh & Drummers available locally we'll always partake and try to think of something unusual to do with them. We usually get 4 or 5 meals from one pack, which at £4.65 makes them pretty good value for us.

I cut steaks from the thick end of the thigh which Sue coated and fried.

Ingredients:-

4 thick Turkey thigh steaks
1 Egg, whisked
Seasoned Gluten free flour (We added Salt, pepper and Onion Salt to season)
1 large Onion, chopped
2 cloves of Garlic, crushed
½ a tube of Tomato Purée
1 tin of chopped Tomatoes
1 tsp of mixed Herbs
Italian style grated Cheese
Grated Mozzarella and Cheddar mix
Mixed Herbs to garnish
Oil to fry

Method:-

- (1) Dredge the Turkey steaks in the flour.
- (2) Dunk in the Egg wash and the dredge in the Bread crumbs.
- (3) Fry in a little Oil until golden brown on both side and set aside on kitchen paper to drain.
- (5) Fry the Onion in a little oil until soft.

- (6) Season with Salt and Pepper.
- (7) Add the crushed Garlic.
- (8) Add the tinned Tomatoes and Tomato Purée and simmer for about 10 minutes.
- (9) Add a little water if the sauce seems too thick.
- (10) Add the mixed herbs and simmer for a further 30 minutes.
- (11) Pre heat the grill.
- (12) Add 2 Turkey steak per serving to an oven proof bowl.
- (13) Pour the Tomato based sauce over the crispy coated steaks.
- (14) Add a good amount of Grated Mozzarella and Cheddar mix and sprinkle with the grated Italian style Cheese and mixed Herbs.
- (15) Place under the grill until the Cheese has melted and the Turkey is evenly heated.

We served ours with hand cut chips, Peas and a little home made Coleslaw.