



# Pot Roast Turkey Legs

Serves 4

4 medium potatoes

2 cups baby carrots or 5 large carrots sliced

3 ribs of celery

1 large onion, sliced

3 cloves of garlic, pressed

½ cup chicken broth (or whatever stock you prefer)

2 Turkey Drumsticks

2 teaspoons salt

2 teaspoons of Italian seasoning

½ teaspoon pepper

Grease slow cooker or crock pot. Place sliced onions in the bottom of slow cooker, place rest of the vegetables on top of the onions. Add turkey drumsticks and sprinkle with seasoning. Pour chicken broth over top and cover with lid. Cook on low for 5-5 1/2hrs or until meat is falling off the bone. Serve with rice or grits for full meal option. Enjoy!