



This year, holidays and get-togethers will come in all (smaller) sizes...

For those anticipating a smaller family feast, the crockpot can be your hero (and leave the oven open for side dishes)! Here is a simple turkey breast recipe that can feed 6-8 people—or provide a meal and leftovers for 2-4.

Simple

# SLOW COOKER TURKEY BREAST

## INGREDIENTS

- 1 (6 pound) bone-in turkey breast
- 1 (1 ounce) envelope dry onion soup mix
- 1 onion quartered
- 2 celery stalks quartered
- 1 to 2 T melted butter or margarine
- ½ c chicken broth or water



## DIRECTIONS

1. Rinse the turkey breast and pat dry. Cut off any excess skin, but leave the skin covering the breast.
2. Rub dry onion soup mix all over outside of the turkey and under the skin.
3. Place onions and celery in bottom of slow cooker.
4. Place seasoned turkey breast on top of the onions and celery in slow cooker.
5. Add chicken broth or water and drizzle butter or margarine over top of turkey.
6. Cover, and cook on High for 1 hour, then set to Low, and cook for 7 hours.

**Don't forget the gravy!** *(makes delicious gravy!)*

1. Strain Juices from crock pot into small pan on stove.
2. Mix together 4 T. flour and about 1 cup of water in bowl (mix well).
3. Strain flour mixture into juices.
4. Bring to boil and turn heat to simmer for about 8 minutes. 