

Crockpot Roasted Turkey

by

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When the winds of November start blowing, my thoughts turn to the upcoming Thanksgiving dinner. Without exception, my number one choice is roasted turkey. The problem is how to do a turkey when only two people will be eating it. A whole turkey would be a terrible waste. My choice for this year is to make a split turkey breast in my crockpot.

Ingredients:

Split Turkey Breast, about three pounds. Bone in is the way to go if you are on a budget.
College Inn Broth, large container
Ginger root powder
Sage
Paprika
Vegetables, your favorites (a package of “stewing” vegetables is a great selection).

Method:

A Crockpot. My choice is an oval type that looks like a roaster, but a round crockpot will do just as well.

If you are working with a frozen turkey breast, please thaw it by putting it in the main area of your refrigerator the day before you are going to cook it.

1. The first thing to do is put a liberal layer of ginger on your turkey.
2. Put a light layer of sage on the turkey.
3. Put a light layer of paprika on the turkey.
4. Place the turkey in your crockpot.
5. Add the College Inn chicken broth to your crockpot.
6. Add your vegetables to the crockpot.
7. Cover and you are ready to start the cooking.
8. Set the time for 8 hours and the temperature for low.

Use a meat thermometer to check the turkey periodically beginning during the seventh hour. It should be at least 170 degrees when done.

Cooking time – low – about 8 hours

Serves two people.

