

Turkey Breast in the Crockpot

- 1 Fresh Turkey Breast
- 1 can Campbell's French Onion Soup
- ½ stick of butter, softened
- 3 strips of thick-cut good bacon
- 1 tsp. poultry seasoning

Method: Line the bottom of the Crockpot with the bacon. Place the rinsed turkey breast on top of the bacon. Pour the French Onion Soup around the turkey breast. Spread the butter on top on the turkey. Sprinkle the poultry seasoning on top of the buttered turkey breast. Put lid on Crockpot and cook on low for 6 hours. Remove and slice turkey with an electric knife. Place turkey slices in a Pyrex pan. Drain solids and fat from turkey drippings and pour some over turkey slices, retaining some for gravy. Cover Pyrex with foil and keep for up to a day and re-heat in a heated oven. Remove slices and place on a warm platter. Serve.

Note: This makes a juicy and tender turkey and works well the day before serving, eliminating last-minute fuss and mess. SDH

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