



Slow Cooker Turkey Breast With Dressing

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 40 mins

Description

My cranky old 1934 oven is very small and slow so I devised this method for cooking a holiday meal of slow cooker turkey breast with stuffing. The slow cooker keeps the turkey breast moist and cooking the dressing in the same cooker gives it a wonderful flavor.

Ingredients

- 2 tablespoons butter - 1 ½ large yellow onions
- diced - 4 large celery ribs
- diced - or more to taste - 1 (8 ounce) package dry bread stuffing mix with seasoning packet - 1 (16 ounce) can whole berry cranberry sauce - ½ cup butter
- melted - ½ cup chicken broth - ½ teaspoon salt - 1 (7 pound) bone-in turkey breast with pop-up timer - ½ teaspoon salt

Instructions

1. Melt 2 tablespoons butter in a large skillet over medium heat. Cook and stir onions and celery in hot butter until onions are translucent
2. about 8 minutes; remove from heat. Place a plastic slow cooker liner into a 6-quart slow cooker. Place dry bread stuffing into the liner bag and sprinkle contents of seasoning packet over bread. Stir cooked onions and celery
3. cranberry sauce
4. 1/2 cup melted butter
5. chicken broth
6. and 1/2 teaspoon salt into dressing mix
7. taking care not to pierce the bag. Rinse turkey breast and pat dry with paper towels; season turkey breast with 1/2 teaspoon salt. Push dressing mixture to the edge of the cooker and lay turkey breast into the slow cooker with the pop-up timer facing upward. Cook on High until the pop-up timer pops
8. 4 to 4 1/2 hours. Transfer turkey breast to a cutting board and let stand for 10 minutes before serving. Transfer dressing to a serving bowl and serve alongside turkey. Cook's Note If you plan to make gravy
9. use 1 1/2 cups instead of 1/2 cup broth to cook turkey; when turkey is done
10. transfer it to a cutting board
11. remove 2 cups pot liquor from the slow cooker
12. and bring it to a boil in a skillet. Mix another 1/2 cup pot liquor with 2 tablespoons cornstarch in a small bowl; add to the skillet
13. stirring until it incorporates and thickens. Taste gravy for seasoning. Meanwhile
14. using a slotted spoon
15. place dressing in an oven-proof pan and bake uncovered at 350 degrees F (175 degrees C) for 15 or 20 minutes to dry it out. If you are not ready to serve when it is done
16. turn the cooker to warm and leave the lid on.