

Slow Cooker Thanksgiving Turkey

Savannah · 30/09/2024



Prep Time

8 hrs 15 mins

Difficult

Medium

Servings

12

Description

Throw this together before work in your slow cooker and come home to the smells of Thanksgiving This could not be any easier Just whip up a few side dishes and youre set

Ingredients

- - 5 slices bacon - 1 (5 1/2 pound) bone-in turkey breast
- skin removed - ½ teaspoon garlic pepper - 1 (10.5 ounce) can turkey gravy - 2 tablespoons all-purpose flour
- 1 tablespoon Worcestershire sauce - 1 teaspoon dried sage

Instructions

1. Place bacon in a skillet over medium-high heat
2. and cook until evenly brown. Drain and crumble. Spray a slow cooker with cooking spray. Place turkey in the slow cooker. Season with garlic pepper. In a bowl
3. mix the bacon
4. gravy
5. flour
6. Worcestershire sauce
7. and sage. Pour over turkey in the slow cooker. Cover slow cooker
8. and cook turkey 8 hours on Low.