

# Slow-Cooker Turkey Breast with Gravy



## Servings: 4

*For the Dry Brine:*

*3 pounds turkey breast*

*1/4 cup kosher salt*

*1 1/2 teaspoons dried rosemary*

*1 1/2 teaspoons dried sage*

*1 1/2 teaspoons dried thyme*

*1 1/2 teaspoons dried marjoram*

*1 1/2 teaspoons celery seed*

*1 teaspoon black pepper*

*1 teaspoon lemon zest*

*In the Slow-Cooker:*

*1 onion, sliced*

*5 garlic cloves, whole*

*1 cup chicken stock*

*1 tablespoon lemon juice*

*olive oil*

*black pepper, to taste*

*dried savory, to taste*

*fresh rosemary, to taste*

*For the Gravy:*

*1/2 cup all-purpose flour*

*1 cup cold water*

For the Dry Brine:

In a bowl combine kosher salt, dried rosemary, dried sage, dried thyme, dried marjoram, celery seed, black pepper, and lemon zest.

Rub the mixture all over the turkey breast making sure to completely cover the entire turkey breast.

Place the turkey breast into a Ziploc bag and let the turkey breast sit in the brine for 1 hour per pound.

When the turkey breast is finished brining rinse all the brine off thoroughly with cold water. Pat dry with a paper towel.

To the slow-cooker add onions and garlic. Place the turkey breast on top.

To the slow-cooker add chicken stock and lemon juice.

Brush the turkey breast lightly with olive oil. Season the turkey breast with dried savory, black pepper, and fresh rosemary.

Cook on High for 5 hours.

Remove the turkey breast from the slow-cooker.

Remove onions and garlic from the slow-cooker.

Carve your turkey breast.

For the Gravy:

In a bowl mix together all-purpose flour and cold

---

Per Serving (excluding unknown items): 638 Calories; 25g Fat (36.6% calories from fat); 79g Protein; 19g Carbohydrate; 2g Dietary Fiber; 223mg Cholesterol; 7235mg Sodium; 2g Total Sugars; 0mcg Vitamin D; 106mg Calcium; 6mg Iron; 1105mg Potassium; 687mg Phosphorus. Exchanges: .

water.

Add the flour and water mixture slowly to the remaining liquid in the slow-cooker and stir until thickened.

Serve the gravy over top the turkey with desired side dishes.

Enjoy!