

Juicy Slow Cooker Turkey Breast

Ingredients

- 4 lb. turkey breast, skin on, bone in or boneless (if using frozen, thaw it) (Note 1)
- 1 head of garlic, cut in half horizontally
- 1 onion (brown, yellow or white), unpeeled, cut in half
- 5 sprigs of thyme (or 2 tsp dried thyme leaves)

Rub

- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- 1 tsp paprika
- 2 tsp salt
- 5 grinds of black pepper
- 1 1/2 - 2 tbsp olive oil

Instructions

1. Place Rub ingredients in a bowl and mix to combine, it should be a wet paste.
2. Pat the turkey dry all over with paper towels. Slather with the Rub, using most for the side and top.
3. Place the garlic, onion and thyme face down in the slow cooker. Place the turkey breast on top so it is elevated.
4. Slow Cook on LOW for 6-8 hours (**do not use high**) or until internal temperature reads 165F/75C when thermometer is inserted into the middle. **Check internal temperature at 6 hours** if you can.
5. Remove turkey from the slow cooker (do not leave in slow cooker on Warm setting) and let it rest for 20 minutes.

Notes

Making ahead: Because turkey is so lean, it is far better made as close as possible to serving time. But if you need to make ahead, slow cook the turkey but do not brown the skin. Cover and store in the refrigerator overnight, then bring to room temperature. Cover with cling wrap and microwave for 3 minutes on LOW (if high, you run the risk of drying out the edges of the turkey), then grill/broil per instructions to brown and crisp the skin. The gravy can also be made ahead then reheated in a saucepan or in the microwave.

COOK TIMES: Ready when the internal temp is 165F/75C. Slow cookers are very forgiving so don't stress too much about cooking time, an hour or 2 over and it will still be moist. The worst that might happen is that the meat falls apart a bit when you lift it out of the slow cooker, but still juicy! **DO NOT try to save time by using HIGH!**

Bone in skin on turkey breast (I used this), start checking internal temp at the short cook time provided: 2 lb: 4 - 5 hours on low; 4 - 6 lb: 5 - 6 hours on low 8 lb: 6 - 7 hours on low (see 8 4. **No water** is required for this, the turkey steams in its own juices. It won't dry out or burn but it is important to elevate the breast off the bottom with the onion and garlic!