

# Crockpot Turkey

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1 turkey breast

1 cup onions, chopped

1 cup celery, chopped, about ¼" slices

1 teaspoon each of thyme, sage, and marjoram

½ teaspoon salt and ground rosemary.

Mix the vegetables and the herbs together. Place ½ of mixture in the bottom of a sprayed crockpot. Place the turkey breast on top, spread it out as thinly as you can. Cover with the rest of the vegetables and herbs. Cook on low for 4 hours. Drain the liquid to make gravy as you wish.

If you have a larger crowd, this recipe can be multiplied to the size of your crowd and crockpot.