

Slow Cooker Turkey Breast

- 1 bone-in turkey breast (6 to 7 pounds), skin removed
- 1 tablespoon olive oil
- 1 teaspoon dried minced garlic
- 1 teaspoon seasoned salt
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning
- 1 teaspoon pepper
- 1/2 cup water

Directions

1. Brush turkey with oil or butter.
2. Combine the garlic, seasoned salt, paprika, Italian seasoning and pepper; rub over turkey. Transfer to a 6-qt. slow cooker; add water.
3. Cover and cook on low for 5-6 hours or until tender.

Yield: 14 servings.

Wine: Medium-Bodied White Wine: Enjoy this recipe with a medium-bodied white wine such as **Riesling** or **Gewürtztraminer**

Read more: <http://www.tasteofhome.com/recipes/slow-cooker-turkey-breast#ixzz3I92nTzgO>