



Turkey with Mushroom Sauce

Yield: 12 servings

Ingredients:

1 (3lb) boneless turkey breast (or turkey cutlets)
2 T butter melted
2 T dried parsley flakes
1/2 tsp dried tarragon
1/2 tsp salt
1/8 tsp pepper
Fresh mushrooms cut up
1/2 cup white wine or chicken/vegetable broth
2 T arrowroot (or cornstarch)
1/4 cup cold water

Directions:

1. Place turkey in slow cooker, brush with butter. Sprinkle with parsley, tarragon, salt and pepper. Top with mushrooms, Pour wine/broth over all.
2. Cover and cook on low for 7-8 hours.
3. Remove turkey and keep warm. Skim fat from cooking juices.
4. In saucepan (or in slow cooker), combine arrowroot and water until smooth. Gradually add cooking juices, bring to a boil, cook and stir until thickened. Serve over top of turkey.