

HOMEMADE THANKSGIVING TURKEY BREAST

Prep Time: 45 Minutes

Servings: 4-6



✕
COVER
EVENLY AND RUB
INTO AND UNDER
THE SKIN IF
POSSIBLE ✕



INGREDIENTS

2-3 lb Turkey Breast, thawed *

* Will need a meat thermometer

A food thermometer should be used to ensure a safe minimum internal temperature of 165 °F has been reached to destroy bacteria and prevent food-borne illness.

3/4 cup of Chicken Stock

1/4 cup Softened Butter or Olive Oil

1/4 cup of Favorite Seasoning Blend

We used Salt Sisters Lemon Rosemary Garlic Salt Blend **Other Herb rub:** 1 tsp. of ground sage, thyme, and oregano, and pepper; 1tbs. of garlic powder and fresh or dried rosemary and, salt and lemon juice. (If you don't use an herb rub make sure to at least rub with salt)

1/4 cup melted Butter (last step)

Bunches of Rosemary for Garnish

✕ Cooking Turkey in Multi-Cooker

If you not sure how long to cook, the general rule is about 6 minutes per pound

Key to keeping the turkey moist is the natural release for the last 10 minutes and allowing it to sit for about 30 minutes or more before carving.

Don't have a multi-cooker ?

Bake the turkey:

about 15 minutes per pound at 325 degrees. The following times are based on an oven setting of 325 °F.

Turkey Size	Unstuffed	Stuffed
4 to 6 lbs. (breast)	1 1/2 to 2 1/4 hours	Not usually applicable
6 to 8 lbs. (breast)	2 1/4 to 3 1/4 hours	3 to 3 1/2 hours
8 to 12 lbs.	2 3/4 to 3 hours	3 to 3 1/2 hours
12 to 14 lbs.	3 to 3 3/4 hours	3 1/2 to 4 hours
14 to 18 lbs.	3 3/4 to 4 1/4 hours	4 to 4 1/4 hours
18 to 20 lbs.	4 1/4 to 4 1/2 hours	4 1/4 to 4 3/4 hours
20 to 24 lbs.	4 1/2 to 5 hours	4 3/4 to 5 1/4 hours

DIRECTIONS

1. Prepare the turkey: remove butcher's twine if desired. Thoroughly rinse the turkey breast under running water. **Pat dry.** Make sure it is thawed.

2. Using 1/4 cup of the butter or olive oil (we used butter), rub turkey until all sides are coated in butter . Sprinkle liberally with seasoning and continue to rub until all sides are coated in seasoning.

3. Pour water or stock in the bottom of your multi-cooker pot (add an onion, garlic, carrots if you want/have), and add the multi-cooker rack. Place turkey on top of rack and top with lid, slide to lock.

4. **Cook the turkey:** Cook on the 'Pressure Cook' function for 35 minutes. Once the cook time has ended, allow pressure to naturally release for 15-20 minutes (follow your machine's instruction booklet- usually means do NOT touch the steam valve for 10 minutes once timer beeps). Use a thermometer to double check that your turkey has reached 165F.

5. Remove turkey from multi-cooker. To add a bit of browning to the top, you can place the turkey breast on a roasting rack/pan or sheet pan, baste with juices from the multi-cooker, and brush with remaining 1/4 cup melted butter and broil 10-15 minutes. Then you're ready to serve on a platter!