

chattavore

SLOW COOKER SAGE BUTTER TURKEY THIGHS

Prep time: 10 minutes

Cook time: 8 hours (inactive slow cooker time)

Serves 4

- 2 tablespoons unsalted butter, softened
 - 2 tablespoons chopped fresh sage
 - 1/2 teaspoon salt plus more for sprinkling
 - 1/4 teaspoon pepper plus more for sprinkling
 - 2 turkey thighs
1. In a small bowl, stir together the butter, sage, salt, and pepper until well combined.
 2. Carefully loosen the skin of the turkey thighs, taking care not to pull it off. Use your fingers to spread half of the butter mixture under the skin of each turkey thigh. If not cooking the turkey thighs immediately, place them in a baking dish, cover with foil, and refrigerate until ready to cook.
 3. To cook, sprinkle the tops of the turkey thighs with salt and pepper. Place into a slow cooker and set to low for 8-10 hours.
 4. When ready to serve, remove the turkey thighs from the slow cooker and use a fork to remove the meat from the bones. Serve immediately or refrigerate for leftovers.

Notes

Cook time is inactive slow cooker time. Recipe can easily be multiplied to make as many turkey thighs as you wish. If you prefer white meat, substitute one turkey breast half for every two turkey thighs.