How to Make a Turkey in the Slow Cooker

Hello [[firstname]],

Today’s blog post went over all the benefits of using a slow cooker when preparing your Thanksgiving dinner. If you haven’t read it yet, check it out by following the link below:

[Insert Link]

Your slow cooker is not just convenient when you want your food to cook all day while you do other things, or to keep your kitchen from being hot with the oven on all day. It is also great for cooking the most difficult part of any Thanksgiving meal: the turkey.

**Gather Your Ingredients**

In order to make a turkey in the slow cooker, try to get a smaller turkey so that it will fit in your slow cooker and not take up the entire thing. While the ingredients are up to you, you do want to have some liquid inside that isn’t just water. Consider using turkey gravy or chicken bouillon, and some Worcestershire sauce to add in a little flavor. Other recommended ingredients include seasonings like salt and pepper, herbs and spices, and possibly even some bacon.

**Cook Your Bacon Beforehand**

If you decide to add bacon to the slow cooker when you cook the turkey, you should brown it first. This will cook it completely and allow it to become crispy. You want it to be crispy enough to where it crumbles so that you can make a gravy with the bacon. Once the bacon is nice and crispy, drain it on a paper towel, then when it cools off, crumble it into pieces. Add it to a bowl with your flour and gravy. Mix well, then add in the Worcestershire sauce and any herbs you are using.

**Add the Turkey to the Slow Cooker**

Once you are doing with your mixture in a bowl, add the turkey to the slow cooker. However, it is good to spray it with cooking spray first so nothing sticks to the sides while cooking. After the turkey is in, add seasonings to the outside of the turkey, rubbing it in for good measure. Pour the mixture on top of the turkey, and turn it on low. It should take about 8 hours when on low. Don’t turn the cooker on high to get it to cook in less time. Most likely this is going to cook the outside but the inside won’t be fully cooked.

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