



Gina's Simple Post Thanksgiving Crock Pot Turkey

INGREDIENTS

- leftover turkey carcass
- 1 1.5 package "Stuffing Mix" (onion, celery, sage, thyme, rosemary and parsley)
- 2 cups low sodium chicken broth
- 1 cup water

DIRECTIONS:

- Simply place all ingredients in Crock Pot.
- Turn on Low and cook for 8 hours.
- Turn off Crock Pot, lightly stir and allow to cool.
- Remove carcass from Crock Pot.
- Serve as is or add cooked rice to mixture or for a low carb option, Shirataki Noodles.

Enjoy this great way to utilize Thanksgiving leftovers and the delicious flavor from the turkey bones!