Slow Cooker Stuffed Turkey Tenderloins

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Ingredients:

turkey tenderloins (approximately 1 3/4#)
salt and pepper
6 slices proscuitto
1 1/4 cup dry Pepperidge Farm cornbread stuffing mix
1 3/4 cup chicken broth, divided
1/4 cup cranraisins

1 tsp dried tarragon
1 green onion, cleaned and sliced

1 TBSP cornstarch

NOTE: You will need butcher's twine and/or toothpicks

Directions:

*Heat 3/4 cup chicken broth until hot. Place the stuffing mix in a large bowl with the hot chicken broth and cranraisins. Mix.
*Butterfly the tenderloins by slicing, lengthwise, into but not through about 1/2 of the way up from the cutting board. Leave the 2 halves attached. Roll open and lay flat. Cover with plastic wrap and press a rolling pin back and forth gently over the meat to flatten it as much as you can. Remove and discard the plastic wrap. Sprinkle the turkey with salt and pepper.
*Lay the slices of proscuitto onto the tenderloins. Place the stuffing into the center, lengthwise, then close and tie fairly tightly with butcher's twine. Tuck the ends in or pin them with toothpicks.
*Place the tenderloins into the slow cooker. Add the remaining 1 cup of chicken broth, tarragon and green onions. and cover.
*Cook on high for one hour. Carefully turn the meat, then lower the temperature and cook on low for four to five hours. Turkey must be completely cooked and reach 165 degrees.
*Remove tenderloins from the slow cooker. Tent with tin foil and allow to rest.
*Turn the slow cooker back up to high. Whisk the cornstarch with 1 TBSP cold water until smooth. Add to the slow cooker. Cook and stir until the sauce thickens. Strain, if desired.
*Carefully cut the twine off of the tenderloins. Slice and serve with sauce.