

Peanut Stuffed Chicken Breasts

12 boneless chicken breasts

1/2 cup peanut butter

1/8 cup honey

1 tsp cumin

1 tbsp mint, dried

1 packet **G Washington's Golden Seasoning & Broth**

1/2 water

Butcher's twine or toothpicks

Note: Slow cooker (crock pot) required!

Place peanut butter, honey, cumin and mint in a bowl and mix well. (Microwave 30 seconds for easier mixing. Spread 2 teaspoons of peanut butter mix in a thin layer over each piece of breast meat and roll each piece of breast meat up into a packet. Tie the packet shut with butcher's twine or fasten with a toothpick. Arrange the twelve packets in layers in the crock pot, being careful not to let any fall open. Stir water into the bowl with any remaining peanut butter and mix well; add **G Washington's Golden Seasoning & Broth**. Pour over the chicken packets. Add water as needed to cover packets to a depth of at least one inch. Turn crock pot on high for 5 to 6 hours. Remove packets from pot and let drain on a platter. All the chicken fat will have migrated to the top of the liquid, which makes excellent flavoring for soups.

