



French Citrus Fennel Crockpot Chicken

Ingredients:

- 1/2 cup butter or ghee
- One package chicken breasts
- 1/4 tablespoon Saratoga Olive Oil French Citrus Fennel Sea Salt (or another salt)
- 1/4 tablespoon fresh ground pepper
- 1 celery heart
- 1 bay leaf
- 1 sprig basil

Instructions:

Prepare a crockpot by lining the bottom with 1/4 cup butter slices or ghee. Cut chicken breasts into 3x3 inch cutlets. Arrange the chicken in the crockpot over the top of the butter. Dust the chicken with the salt and pepper. Chop the celery. Add the celery to the crockpot covering the chicken. Arrange the remaining 1/4 cup butter or ghee on top. Add the bay leaf and basil. Cover. Cook on low heat for 5+ hours (I've let it cook as long as 12). It just gets better with time. Remove heat and serve or store and freeze for later.