

Crockpot BBQ Chicken

Recipe By Rivky Kleiman



Cooking and Prep:  6 h

Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Chicken on the bone gained an all-new respect when I served this dish. The chicken was so moist and flavorful that even my pickiest eater licked his plate clean.

Ingredients (11)

Barbecue Sauce

- 2 heaping tablespoons **Tuscanini Apricot Jam**
- 2 tablespoons **Gefen Soy Sauce**
- 1 cup ketchup
- 1/2 cup **Gefen Honey**
- 1/2 cup water

Chicken

- 4 to 6 chicken bottom or tops

- onion powder, for sprinkling
 - garlic powder, for sprinkling
 - salt, for sprinkling
 - paprika, for sprinkling
 - 1 medium onion, sliced
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Start Cooking

Prepare the Chicken

1. Combine barbecue sauce ingredients in a small bowl.
2. Line a four to six quart slow cooker with a liner bag or spray with cooking spray.
3. Rinse and pat chicken pieces dry.
4. Place chicken in slow cooker and season lightly with spices.
5. Spread onion slices over the chicken and top with sauce.
6. Cover and cook for five to six hours on low or three to four hours on high.