

Long Livo

Crockpot Bourbon Chicken Recipe

15 min Prep time	**6 h** Cook time	**6 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken

- [ ] 3 lbs bone-in, skin-on chicken thighs
- [ ] 1 tablespoon olive oil
- [ ] 1 teaspoon salt
- [ ] ½ teaspoon black pepper

For the Bourbon Sauce

- [ ] ½ cup low-sodium soy sauce
- [ ] ½ cup brown sugar, packed
- [ ] ¼ cup apple cider vinegar
- [ ] ¼ cup water
- [ ] 3 cloves garlic, minced
- [ ] 1 tablespoon fresh ginger, grated
- [ ] 1 tablespoon cornstarch (for thickening later)
- [ ] 2 tablespoons water (for slurry)

For Serving

- [ ] Steamed white rice
- [ ] Sliced green onions
- [ ] Sesame seeds

Instructions

1. Pat the chicken thighs dry with paper towels and season both sides with salt and pepper. Heat the olive oil in a large skillet over medium-high heat. Working in batches, sear the chicken skin-side down for 3-4 minutes until golden brown. Flip and sear the other side for 2 minutes. Don't worry about cooking through - we're just building flavor here.

2. Transfer the seared chicken to your slow cooker. In a medium bowl, whisk together the soy sauce, brown sugar, apple cider vinegar, water, minced garlic, and grated ginger until the sugar dissolves. Pour this mixture over the chicken in the slow cooker.

3. Cover and cook on low for 5-6 hours, or on high for 3-4 hours. The chicken should be falling-off-the-bone tender. Carefully remove the chicken from the slow cooker and set aside on a plate. It will be very fragile, so use a slotted spoon or tongs.

4. If you want to thicken the sauce (highly recommended), pour the liquid from the slow cooker into a saucepan. Bring to a simmer over medium heat. Mix the cornstarch with 2 tablespoons of cold water to make a slurry, then whisk it into the simmering sauce. Cook for 2-3 minutes until thickened to a glaze consistency.

5. Return the chicken to the slow cooker and pour the thickened sauce over it. Alternatively, you can sauce the chicken directly on the serving platter. Garnish with sliced green onions and sesame seeds. Serve immediately over steamed rice or with your favorite sides like stir-fried cabbage.

Nutrition per serving

420 kcal	38 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Bone-in thighs really do make a difference here - they add so much flavor to the sauce as they cook
- If you're short on time, you can skip the searing step, but you'll miss out on that deep caramelized flavor
- The sauce will seem thin when you first mix it - trust the process, it reduces and thickens beautifully