

Slow Cooker Bacon Glazed Chicken - Sticky, Sweet, and Irresistible

Slow Cooker Bacon Glazed Chicken



OVEN
350°F

TIME
2 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

For the Chicken & Initial Glaze:

6 large chicken legs, bone-in, skin-on (or skin removed if preferred)

1/2 cup ginger honey (or regular honey)

1/8 cup molasses

1/8 cup sugar (or brown sugar)

1/2 cup soy sauce (low sodium OK)

1 teaspoon Sriracha

1 teaspoon grated ginger

1 tablespoon cornstarch

1 tablespoon water

Seasoned salt, pepper, garlic powder - to taste

1/2 cup water (for crockpot)

For the Bacon Glaze:

6 slices bacon, chopped

1/4 cup honey

3 tablespoons Worcestershire sauce

Swaps & Notes:

No molasses? Use maple syrup or double the honey.

More heat? Add extra Sriracha or a pinch of red pepper flakes.

No fresh ginger? Use 1/2 teaspoon ground ginger.

Wings or thighs: You can sub in chicken wings or thighs-adjust cook time slightly.

Step-by-Step Instructions:

1. Make the Glaze Base:

2. Prep the Chicken:

3. Make the Bacon Glaze:

4. Finish in the Slow Cooker:

5. Broil for Caramelization:

Tips for Success:

Lining the slow cooker with parchment or foil helps with cleanup and keeps the glaze from sticking.

Broiling is key to get that beautiful finish-don't skip it!

Use a baster or brush to coat every inch of the chicken during broiling.

Serving Suggestions & Pairings:

Dorito Casserole for a bold, cheesy side

Beer Cheese Dip and pretzel bites for a party platter

A simple green salad or roasted veggies to balance the richness

DIRECTIONS

1. **Make the Glaze Base:** In a saucepan, combine ginger honey, molasses, sugar, soy sauce, Sriracha, and grated ginger. Bring to a boil.
2. In a small bowl, stir together cornstarch and water, then whisk into the boiling sauce. Cook until thickened, then remove from heat.
3. **Prep the Chicken:** Season chicken legs with seasoned salt, pepper, and garlic powder. Line your slow cooker with parchment paper for easy cleanup.
4. Place the chicken in the slow cooker, pour in the thickened sauce, and add 1/2 cup of water. Cook on HIGH for 3 hours.
5. **Make the Bacon Glaze:** While the chicken cooks, fry chopped bacon in a skillet until crisp. Remove to a paper-towel-lined plate. Drain grease.
6. To the skillet, add honey and : Worcestershire. Let it bubble on medium heat, then stir in the bacon. Cook for 1-2 minutes, until thickened slightly. Set aside.
7. **Finish in the Slow Cooker:** After 3 hours, pour the bacon glaze over the chicken in the slow cooker. Cook 1 additional hour on HIGH.
8. **Broil for Caramelization:** Preheat oven broiler. Place cooked chicken legs on a foil-lined baking sheet.
9. Transfer the remaining sauce from the slow cooker into a bowl. Baste the chicken generously. Broil until caramelized (2-3 minutes per side), turning and basting again to create a sticky, golden coating.
10. **Tips for Success:** Lining the slow cooker with parchment or foil helps with cleanup and keeps the glaze from sticking.

11. Broiling is key to get that beautiful finish-don't skip it!
12. Use a baster or brush to coat every inch of the chicken during broiling.
13. Serving Suggestions & Pairings: Pair this sweet-salty showstopper with:
14. Dorito : Casserole for a bold, cheesy side
15. Beer : Cheese Dip and pretzel bites for a party platter
16. A simple green salad or roasted veggies to balance the richness
17. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
18. Freezer: Freeze cooked chicken (without broiling) for up to 2 months. Thaw, baste, and broil before serving.
19. Reheat: Reheat in oven at 350°F, or microwave in short bursts with extra sauce to keep moist.
20. More Recipes You'll Love: If you love sticky, meaty comfort food, try:
21. These : Easy Turkey Wings
22. Cajun : Chicken Sausage Gumbo
23. Beer : Cheese Dip
24. Dorito : Casserole
25. Final Thoughts: Slow Cooker Bacon Glazed Chicken is proof that rich, impressive meals don't have to be difficult. With just a few pantry staples and a little patience, you'll have a dish that's equal parts sticky, savory, and unforgettable.

SWAPS & NOTES

Use maple syrup or double the honey.

Add extra Sriracha or a pinch of red pepper flakes.

Wings or thighs: You can sub in chicken wings or thighs-adjust cook time slightly.

Make the Glaze Base In a saucepan, combine ginger honey, molasses, sugar, soy sauce, Sriracha, and grated ginger.

TIPS FOR SUCCESS

Lining the slow cooker with parchment or foil helps with cleanup and keeps the glaze from sticking.

Broiling is key to get that beautiful finish-don't skip it!

Use a baster or brush to coat every inch of the chicken during broiling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-bacon-glazed-chicken-sticky-sweet-and-irresistible/>