

Easy Slow Cooker Bourbon Chicken with a Sweet & Tangy Kick

that's Crockpot Bourbon Chicken



TIME
20 min

METHOD
Slow cooker

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INGREDIENTS

1⁰⁰ lbs boneless, skinless chicken thighs

⁰⁰ cup bourbon (or apple juice/chicken broth as substitute)

⁰⁰ cup soy sauce

... cup ketchup

... cup apple cider vinegar

⁰⁰ cup brown sugar

1 tsp minced garlic

1 tsp grated ginger

⁰⁰ tsp crushed red pepper flakes (optional, for heat)

2 tbsp cornstarch

2 tbsp water

Cooked white rice, for serving

Green onions, sliced, for garnish

Substitutions & Notes:

No bourbon? Apple juice or chicken broth makes a great non-alcoholic swap.

Sugar swap: Use honey or maple syrup for a different sweetness.

Add veggies: Stir in steamed broccoli, bell peppers, or snap peas at the end.

Rice options: Serve over brown rice, quinoa, or cauliflower rice.

Instructions:

1. Prep the Crockpot:

2. Make the Sauce:

3. Cook It Low & Slow:

Low for 6-8 hours

High for 4-6 hours Until the chicken is tender and fully cooked.

4. Shred the Chicken:

5. Thicken the Sauce:

6. Return & Coat:

7. Serve & Garnish:

Tips for Success:

Use thighs for juicier results—they hold up better in the slow cooker than breasts.

Don't skip the cornstarch slurry—it gives you that mall-style sticky glaze.

Cook on low for best texture if you have time.

Make extra—this dish freezes beautifully for future quick meals.

Serving Suggestions & Pairings:

Steamed broccoli or sautéed bok choy

DIRECTIONS

1. Prep the Crockpot: Place chicken thighs directly in the crockpot.
2. Make the Sauce: In a bowl, whisk together bourbon, soy sauce, ketchup, apple cider vinegar, brown sugar, garlic, ginger, and red pepper flakes.
3. Cook It Low & Slow: Pour sauce over chicken. Cover and cook:
4. Low for 6-8 hours
5. High for 4-6 hours Until the chicken is tender and fully cooked.
6. Shred the Chicken: Remove chicken and shred it with two forks.
7. Thicken the Sauce: Whisk cornstarch and water in a small bowl. Stir into the sauce. Turn crockpot to high and cook uncovered for 15-20 minutes until thickened.
8. Return & Coat: Add shredded chicken back to the crockpot. Stir to coat well in the glossy sauce.
9. Serve & Garnish: Serve hot over rice. Garnish with sliced green onions.
10. Tips for Success: Use thighs for juicier results—they hold up better in the slow cooker than breasts.
11. Don't skip the cornstarch slurry—it gives you that mall-style sticky glaze.
12. Cook on low for best texture if you have time.
13. Make extra—this dish freezes beautifully for future quick meals.
14. Serving Suggestions & Pairings: Serve Crockpot Bourbon Chicken with:
15. Steamed broccoli or sautéed bok choy

16. Fried rice or sheet pan quesadillas for a fun twist
17. Roasted veggies like : Brussels sprouts or carrots
18. A Southern fusion plate with : Cajun chicken sausage gumbo
19. Or alongside easy turkey wings for a big : Sunday feast
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
21. Freezer: Cool completely and freeze in zip-top bags for up to 3 months.
22. Reheat: Warm gently on the stove or in the microwave with a splash of water or broth.
23. More Recipes You'll Love: Craving more hearty mains and slow-cooked flavor? Check these out:
24. Cajun : Chicken Sausage Gumbo - spicy, rich, and perfect for a cozy dinner
25. Tomato : Skillet with Okra and Sausage - bold Southern flavors in one skillet

SWAPS & NOTES

: sweet from brown sugar, tangy from vinegar and ketchup, umami from soy sauce, and a warm, mellow note from the bourbon.

It's: A true dump-and-go slow cooker recipe Ideal for weeknight dinners or meal prep Versatile enough to serve with rice, noodles, or veggies And yes-it's kid-friendly if you cook off the alcohol Bonus: Your kitchen will smell amazing.

Apple juice or chicken broth makes a great non-alcoholic swap.

Sugar swap : Use honey or maple syrup for a different sweetness.

TIPS FOR SUCCESS

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Make extra -this dish freezes beautifully for future quick meals.

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

Original recipe: <https://chefmaniac.com/easy-slow-cooker-bourbon-chicken-with-a-sweet-tangy-kick/>