

Easy Crockpot Chicken Legs with Honey Soy Glaze - Set It & Forget It Dinner!

3 lbs chicken legs (drumsticks)



TIME
3 min

METHOD
Slow cooker

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INGREDIENTS

3 lbs chicken legs (drumsticks)
1/2 cup honey
1/2 cup soy sauce
1/2 cup ketchup
1 tsp minced garlic
Splash of vinegar (apple cider or white vinegar)
Dash of crushed red pepper ? (optional for heat)
Optional garnish: sesame seeds, chopped green onion, or parsley

DIRECTIONS

1. Prep the : Slow Cooker: Spray the bottom with nonstick cooking spray or line with a slow cooker liner.
2. Add : Chicken Legs: Arrange chicken in a single layer inside the crockpot.
3. Make the : Sauce: In a bowl, whisk together honey, soy sauce, ketchup, garlic, vinegar, and red pepper.
4. Pour & : Cook: Pour sauce evenly over chicken.
5. Set : It & Forget It: Cook on High for 4 hours or Low for 6 hours, until chicken is fully cooked and tender.
6. Garnish & : Serve: Remove chicken with tongs, spoon some sauce over top, and garnish with sesame seeds or green onion. Serve hot!

SWAPS & NOTES

Protein Alternatives : You can use chicken thighs or wings if drumsticks aren't on hand-just adjust cooking time slightly.

Add more crushed red pepper or a squirt of Sriracha.

Low-Sugar Option : Replace honey with a sugar-free substitute or reduce to 1/3 cup.

Directions Prep the Slow Cooker : Spray the bottom with nonstick cooking spray or line with a slow cooker liner.

TIPS FOR SUCCESS

Don't Overcrowd : Make sure chicken legs are not piled too high-use a large crockpot for best results.

Transfer chicken to a baking sheet and broil for 2-3 minutes to caramelize the sauce.

Serve With : Creamy mashed potatoes, rice, or steamed veggies work best to soak up the savory sauce.

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

Original recipe: <https://chefmaniac.com/easy-crockpot-chicken-legs-with-honey-soy-glaze-set-it-forget-it-dinner/>