

Crock Pot Honey Bourbon Chicken: Easy, 3-Ingredient Sauce Shortcut

Why I Love This Crock Pot Honey Bourbon Chicken Recipe



TIME
3 min

METHOD
Slow cooker

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INGREDIENTS

? Swaps and Notes:

Chicken: You can use boneless, skinless chicken breasts, but reduce the slow cook time to about 3-4 hours on low to prevent them from drying out.

Bourbon Substitute: If you want to omit the alcohol, you can use apple juice, chicken broth, or even a small amount of dark molasses mixed with water for a similar depth, though the flavor will be different.

Gluten-Free: Ensure you use a gluten-free soy sauce or tamari.

Spice Level: Adjust the crushed red pepper flakes to your preference. For more heat, add 1/2 tsp.

? Step-by-Step Instructions:

Part 1: The Slow Cook:

Prep the Sauce: In a medium bowl, whisk together the bourbon, honey, soy sauce, ketchup, apple cider vinegar, garlic powder, onion powder, and crushed red pepper flakes (if using). Set this beautiful concoction aside.

Sear the Chicken (Optional but Recommended): This step adds a crucial layer of flavor. Heat 1 tbsp of olive oil in a large skillet over medium-high heat. Add the chicken thighs and cook for about 2-3 minutes per side until they are nicely browned. They don't need to be cooked through-we are just building flavor.

Slow Cook: Transfer the seared chicken thighs to your Crock Pot. Pour the prepared bourbon sauce

evenly over the chicken.

Cook: Cover and cook on LOW for 4-5 hours or on HIGH for 2-3 hours. The chicken should be incredibly tender and easily shredded with a fork.

Part 2: The Glaze Finish:

Remove Chicken: Carefully remove the cooked chicken thighs from the slow cooker and set them aside on a cutting board.

Reduce Sauce: Pour the remaining sauce from the slow cooker into the same large skillet you used earlier (or a clean one). Bring the sauce to a simmer over medium-high heat.

Thicken: Add the 1/4 cup of water to the skillet. Continue to simmer for about 5-8 minutes, stirring occasionally, until the sauce has reduced and thickened into a lovely, syrupy glaze. It should easily coat the back of a spoon.

Coat and Serve: Return the chicken to the skillet and toss gently to coat completely in the sticky, beautiful glaze. Cook for just 1-2 minutes until the chicken is heated through and dripping with sauce.

Garnish: Serve immediately over rice, garnished generously with sesame seeds and chopped green onions.

??? **Tips for Success:**

Don't Skip the Sear: While this is a "Crock Pot" recipe, the quick sear on the chicken thighs before they go in is a game-changer. It creates deep, complex flavor notes that you can't get from just simmering.

Finish on the Stovetop: The slow cooker is great for cooking chicken, but terrible for thickening a sauce. Reducing the sauce in a skillet is the secret to getting that classic, glossy, sticky glaze that defines good bourbon chicken. Don't skip this part!

Prep Ahead: You can mix the sauce ingredients together a day ahead and store them in the fridge, making this an even quicker morning assembly.

? **Serving Suggestions and Pairings:**

Rice: Classic white rice, brown rice, or even a flavorful Coconut Rice.

Vegetables: Steamed broccoli, asparagus, or my favorite: a quick sauté of snap peas.

Salad: A simple, crunchy, bright Asian Slaw with a vinaigrette dressing provides a great textural contrast.

? **Nutritional Information Per Serving:**

Servings: 4 servings

Kcal: Approximately 350 kcal per serving (This is an estimate based on the ingredients provided and can vary based on portion size and specific ingredient brands).

? Storage and Leftover Tips:

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days.

Reheating: Reheat gently in a skillet over low heat, or microwave in 30-second intervals until warmed through. If the sauce has thickened too much in the fridge, add a tablespoon of water or chicken broth while reheating.

Transforming Leftovers: Shred the remaining chicken and use it to fill tacos, or chop it finely and mix it into a quick fried rice. It also makes an amazing sandwich filling on a crusty roll!

? More Recipes You Will Love:

This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

DIRECTIONS

1. This recipe has two parts: The slow cook, and the quick finish on the stovetop to develop that iconic sticky glaze.
2. Part 1: The Slow Cook: Prep the Sauce: In a medium bowl, whisk together the bourbon, honey, soy sauce, ketchup, apple cider vinegar, garlic powder, onion powder, and crushed red pepper flakes (if using). Set this beautiful concoction aside.
3. Sear the : Chicken (Optional but Recommended): This step adds a crucial layer of flavor. Heat 1 tbsp of olive oil in a large skillet over medium-high heat. Add the chicken thighs and cook for about 2-3 minutes per side until they are nicely browned. They don't need to be cooked through-we are just building flavor.
4. Slow : Cook: Transfer the seared chicken thighs to your Crock Pot. Pour the prepared bourbon sauce evenly over the chicken.
5. Cook: Cover and cook on LOW for 4-5 hours or on HIGH for 2-3 hours. The chicken should be incredibly tender and easily shredded with a fork.
6. Part 2: The Glaze Finish: Remove Chicken: Carefully remove the cooked chicken thighs from the slow cooker and set them aside on a cutting board.
7. Reduce : Sauce: Pour the remaining sauce from the slow cooker into the same large skillet you used earlier (or a clean one). Bring the sauce to a simmer over medium-high heat.
8. Thicken: Add the 1/4 cup of water to the skillet. Continue to simmer for about 5-8 minutes, stirring occasionally, until the sauce has reduced and thickened into a lovely, syrupy glaze. It should

easily coat the back of a spoon.

9. Coat and : Serve: Return the chicken to the skillet and toss gently to coat completely in the sticky, beautiful glaze. Cook for just 1-2 minutes until the chicken is heated through and dripping with sauce.
10. Garnish: Serve immediately over rice, garnished generously with sesame seeds and chopped green onions.
11. ??? Tips for Success: Don't Skip the Sear: While this is a "Crock Pot" recipe, the quick sear on the chicken thighs before they go in is a game-changer. It creates deep, complex flavor notes that you can't get from just simmering.
12. Finish on the : Stovetop: The slow cooker is great for cooking chicken, but terrible for thickening a sauce. Reducing the sauce in a skillet is the secret to getting that classic, glossy, sticky glaze that defines good bourbon chicken. Don't skip this part!
13. Prep : Ahead: You can mix the sauce ingredients together a day ahead and store them in the fridge, making this an even quicker morning assembly.
14. ? Serving Suggestions and Pairings: This sticky, savory-sweet chicken is best served over something absorbent to catch all that luscious sauce.
15. Rice: Classic white rice, brown rice, or even a flavorful Coconut Rice.
16. Vegetables: Steamed broccoli, asparagus, or my favorite: a quick sautØ of snap peas.
17. Salad: A simple, crunchy, bright Asian Slaw with a vinaigrette dressing provides a great textural contrast.
18. For a comforting, carb-heavy pairing, consider making my Classic Spaghetti Recipe with Homemade Sauce and serving the chicken alongside a small portion of pasta. The sweet and savory chicken surprisingly works well next to the tangy tomato.
19. ? Nutritional Information Per Serving: Servings: 4 servings
20. Kcal: Approximately 350 kcal per serving (This is an estimate based on the ingredients provided and can vary based on portion size and specific ingredient brands).
21. ? Storage and Leftover Tips: Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days.
22. Reheating: Reheat gently in a skillet over low heat, or microwave in 30-second intervals until warmed through. If the sauce has thickened too much in the fridge, add a tablespoon of water or chicken broth while reheating.
23. Transforming : Leftovers: Shred the remaining chicken and use it to fill tacos, or chop it finely and mix it into a quick fried rice. It also makes an amazing sandwich filling on a crusty roll!
24. ? More Recipes You Will Love: If you're a fan of comforting, flavorful, set-it-and-forget-it meals, try these other favorites:
25. This : Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort

SWAPS & NOTES

Boneless, Skinless Chicken Thighs 1 1/2 lbs Thighs stay moister than breasts in the slow cooker.

Bourbon 1/4 cup Use any bourbon you enjoy; the flavor will concentrate.

Honey 1/4 cup Essential for that sticky, sweet glaze.

Soy Sauce 1/4 cup Provides saltiness and deep umami flavor.

TIPS FOR SUCCESS

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