

## Crockpot Cranberry Glazed Chicken: The Ultimate Sweet & Tangy Slow Cooker Dinner

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**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

Swaps and Notes:

**Chicken Cut:** Bone-in chicken works great, but cooking time will be slightly longer.

**Sweetener:** Maple syrup or brown sugar can be used in place of honey.

**Spice:** Add a pinch of crushed red pepper flakes to the glaze for a subtle heat that balances the sweetness.

**Sauce Consistency:** If you prefer a very thick glaze, you will need 1 tablespoon of cornstarch mixed with 2 tablespoons of water (a slurry) to add at the end (see steps).

### DIRECTIONS

1. This recipe is truly as easy as 1-2-3.
2. ? **Prep the Chicken:** Place the 4 chicken thighs or breasts at the bottom of your crockpot (slow cooker). No need to oil the crockpot, as the sauce will prevent sticking.
3. ? **Make the Glaze:** In a medium bowl, whisk together the following: cranberry sauce, orange juice, honey, soy sauce, garlic powder, and black pepper. Whisk until mostly smooth.
4. ? **Pour & Cook:** Pour the entire cranberry glaze mixture evenly over the chicken in the crockpot. Ensure the chicken is mostly submerged or covered.
5. Cook on **LOW** for 4-6 hours OR **HIGH** for 2-3 hours. The chicken is done when it reaches an internal temperature of 165°F and easily shreds.
6. ? **Thicken the Sauce (Optional but Delicious!):** For a thicker, richer glaze, carefully remove the cooked chicken and set aside.
7. Pour the liquid sauce from the crockpot into a small saucepan on the stovetop.
8. Bring the sauce to a simmer and let it reduce for 3-5 minutes until it thickens slightly. Alternatively, whisk in a cornstarch slurry (1 tbsp cornstarch + 2 tbsp water) and simmer until thickened.
9. Pour the thickened sauce back over the chicken.
10. ? **Serve & Enjoy:** Garnish with a sprinkle of fresh thyme or rosemary. Serve immediately.

### SWAPS & NOTES

Why I Love This Recipe This isn't just a recipe; it's a dinner shortcut that tastes like a labor of love.

Here's why it has a permanent spot in my rotation: Effortless

Elegance: It requires virtually no chopping or prep.

The deep red glaze and aromatic herbs (thyme or rosemary) make it look incredibly impressive without the fuss.

The Glaze is Next-Level: Unlike many slow-cooker sauces that can be watery, the combination of cranberry sauce, honey, orange juice, and a hint of soy sauce creates a sticky, savory-sweet glaze that's out of this world.

## TIPS FOR SUCCESS

The slow cooker relies on trapped heat and steam.

Lifting the lid even once adds about 30 minutes to the cooking time.

Cook on LOW: While the high setting is a great time saver, cooking on LOW for the full 4-6 hours yields the most tender, fall-apart chicken texture.

The Soy Sauce is Key: Do not skip the soy sauce.

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

Original recipe: <https://chefmaniac.com/crockpot-cranberry-glazed-chicken-the-ultimate-sweet-tangy-slow-cooker-dinner/>