

## Crockpot BBQ Chicken Recipe: Easy, Juicy, and Full of Flavor

4 boneless, skinless chicken breasts



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 18 ounces BBQ sauce (your favorite)
- 1/4 cup white distilled vinegar
- 1/2 teaspoon garlic powder
- 1/4 cup brown sugar

### DIRECTIONS

- 1.** Mix the sauce: In a small bowl, combine BBQ sauce, vinegar, garlic powder, and brown sugar. Stir until well blended.
- 2.** Prepare the chicken: Place the chicken breasts in the slow cooker.
- 3.** Add sauce: Pour the BBQ mixture evenly over the chicken.
- 4.** Cook: Cover and cook on low for about 7 hours, or until the chicken is tender.
- 5.** Shred (optional): Use two forks to shred the chicken directly in the slow cooker and mix it with the sauce.
- 6.** Serve: Serve hot in your favorite way.

### SWAPS & NOTES

**Chicken breasts:** Lean and tender, but chicken thighs can be used for extra juiciness.

**BBQ sauce:** Choose your favorite-sweet, smoky, or spicy depending on your preference.

**Vinegar:** Adds a tangy balance to the sweetness of the sauce.

**Brown sugar:** Enhances the richness and caramelized flavor.

### TIPS FOR SUCCESS

One of the best tips for this recipe is to avoid overcooking.

While slow cookers are forgiving, checking the chicken around the 6-hour mark can help ensure it stays juicy and not overly soft.

Shredding the chicken while it is still warm allows it to absorb even more of the sauce, making every bite flavorful.

If the sauce seems too thin, you can remove the lid for the last 20-30 minutes to let it thicken slightly.

