

Crockpot Fireball Whiskey Chicken (The Ultimate Party Recipe)

This sauce is a complex blend of pantry staples and that signature cinnamon kick:



TIME
30 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

The Protein: 4 pounds boneless, skinless chicken breasts.

The Whiskey: ½ cup Fireball whisky (plus a little extra if you want a bolder cinnamon punch).

Sweet & Tangy: ¾ cup brown sugar, 1 cup ketchup, 2 tsp honey, and 2 Tbsp apple cider vinegar.

Savory Depth: 3 Tbsp Worcestershire sauce, 1 Tbsp tomato paste, and 1 Tbsp minced garlic.

The Spice Rack: 2 Tbsp powdered mustard, 2 tsp smoked paprika, 1 tsp onion powder, 1 tsp black pepper, and ½ Tbsp red pepper flakes.

The Secret Touch: 1 tsp liquid smoke (optional, but highly recommended for that "outdoor BBQ" taste).

DIRECTIONS

- 1. Whisk the Fireball Sauce:** In a medium-sized mixing bowl, combine the brown sugar, ketchup, apple cider vinegar, minced garlic, Worcestershire, powdered mustard, smoked paprika, onion powder, black pepper, red pepper flakes, honey, liquid smoke, tomato paste, and of course, the Fireball whisky. Whisk vigorously until the sugar is dissolved and the sauce is smooth.
- 2. Load the Crockpot:** Place your chicken breasts into a 6-8 quart crockpot. Pour the prepared sauce directly over the chicken. I like to use a pair of tongs to toss the chicken around, ensuring every inch is coated in that sticky, cinnamon-spiced goodness.
- 3. The Slow Cook:** Set your crockpot to High and cook for 4 hours. Resist the urge to open the lid! Keeping the steam inside is what keeps the chicken tender. By the end of the four hours, the chicken should be easily pierceable with a fork and the sauce should be bubbling and darkened.
- 4. Serve and Enjoy:** You can serve the breasts whole, or my personal favorite: shred the chicken directly in the pot and let it sit in the warm sauce for 10 minutes to soak up all those juices before serving.

SWAPS & NOTES

The Heat: If you prefer a milder sauce, reduce the red pepper flakes to a teaspoon.

If you want it "Fireball hot," keep them as is!

Chicken Thighs: You can easily swap the breasts for boneless, skinless chicken thighs.

Thighs are even more forgiving in the crockpot and stay incredibly juicy.

TIPS FOR SUCCESS

Don't Overcook: Chicken breasts can go from tender to "woody" if left on high for too long.

Check them right at the 4-hour mark.

Fresh Garlic: Use freshly minced garlic if possible; it stands up better to the long cook time and strong whiskey flavors.

The "Whiskey Adjustment": If you want a more pronounced whiskey flavor after cooking, stir in one additional tablespoon of Fireball right before serving.

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

Original recipe: <https://chefmaniac.com/crockpot-fireball-whiskey-chicken-the-ultimate-party-recipe/>