

Sweet Baby Ray's Crockpot Chicken: The Easiest BBQ Sandwich Dinner

Sweet Baby Ray's Crockpot Chicken



SWEET BABY RAY'S CROCKPOT CHICKEN
you will need
4 boneless, skinless chicken breasts (or thighs)
1 cup Sweet Baby Ray's barbecue sauce
1/4 cup chicken broth

TIME

15 to 20 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 4 boneless, skinless chicken breasts or thighs
- 1 cup Sweet Baby Ray's barbecue sauce
- 1/4 cup chicken broth
- 2 tablespoons brown sugar
- 1 tablespoon apple cider vinegar
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and black pepper, to taste
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon smoked paprika
- 1 tablespoon Dijon mustard
- 1/2 teaspoon chili powder, optional
- 1 tablespoon butter
- Hamburger buns or sandwich rolls, optional for serving
- Coleslaw, optional for topping

DIRECTIONS

1. Place the chicken breasts or thighs in an even layer in the bottom of your slow cooker.
2. In a medium bowl, whisk together the barbecue sauce, chicken broth, brown sugar, apple cider vinegar, garlic powder, onion powder, Worcestershire sauce, smoked paprika, Dijon mustard, chili powder if using, salt, and black pepper.
3. Pour the sauce mixture evenly over the chicken.
4. Add the butter on top for extra richness.
5. Cover and cook on **LOW** for 6 to 7 hours or **HIGH** for 3 to 4 hours, until the chicken is fully cooked and very tender.
6. Remove the chicken from the crockpot and shred it using two forks.
7. Return the shredded chicken to the slow cooker and stir it into the sauce so everything is well coated.
8. Serve warm on hamburger buns or sandwich rolls, topped with coleslaw if desired.

SWAPS & NOTES

Chicken thighs are a great option if you want even richer, juicier meat.

They tend to stay especially tender in the crockpot and shred beautifully.

Chicken breasts work just as well if you prefer a leaner result.

If you like your barbecue chicken sweeter, add a little extra brown sugar.

TIPS FOR SUCCESS

Do not overcook the chicken if you are using breasts, since they can dry out more quickly than thighs.

Start checking for tenderness near the earlier end of the cooking range if your slow cooker runs hot.

Shredding the chicken while it is still warm makes the job much easier.

Once it is shredded, let it sit in the sauce for a few minutes before serving so it can soak up even more flavor.

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

Original recipe: <https://chefmaniac.com/sweet-baby-rays-crockpot-chicken-the-easiest-bbq-sandwich-dinner/>