

CHICKEN THIGHS & GRAVY

F EASY

Last Modified: 05/14/2016

PREP: 20 Min
COOK: 4 Hrs
SLOW COOKER

CHICKEN

MAKES 9 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
9	Large	Chicken Thighs (Bone-In)	Skinless
OR			
9	Whole	Chicken Leg Quarters	Skinless
1/2	Tsp	Kosher Salt	
1/2	Tsp	Ground Black Pepper	
1 1/2	Cups	Barbecue Sauce (Any You Like)	
1/2	Cup	Honey	
2	Tsp	Yellow Mustard	
2	Tsp	Worcestershire Sauce (Lea & Perrins)	
1 +/-	Dashes	Red Tabasco Pepper Sauce	To Taste

PREPARATION

FACTOID	I have cooked this often as a dish-to-pass, everyone raves about the juicy Chicken and slightly spicy BBQ Sauce.
TOOLS	1) Small Mixing Bowl 2) Aluminum Half Sheet Pan 3) Slow Cooker
PREP	DISH 1) Pull off the skin, discard it and set the Chicken pieces aside.
1	Sprinkle the Chicken with Salt and Pepper on all sides. Place them on a parchment paper lined sheet pan not touching. High broil them 4 to 5 inches from the broiler element for 3 to 4 minutes on each side or until lightly browned. Layer the Chicken in a slow cooker.
2	In a small mixing bowl, whisk together the Barbecue Sauce, Honey, Mustard and Worcestershire Sauce. Whisk in the Tabasco Sauce to taste. Pour a thin layer of Sauce in the bottom of the slow cooker.
3	Add in a layer of Chicken and coat them evenly with Sauce. Repeat until all of the Chicken pieces are covered with Sauce. Pour any remaining Sauce evenly over the top.
4	Cover and cook on low for 4 to 5 hours or until the Chicken is fall apart tender.
SERVE	Serve while hot with any 2 sides of your choice drizzled heavily with the Cooking Sauce.