

# Honey & Ale Pulled Chicken Sliders (Slow Cooker)

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Taste of Home Magazine*

## **Yield: 12 sliders**

*1/4 cup honey  
2 tablespoons cider vinegar  
2 tablespoons sriracha Asian hot  
chile sauce  
1 tablespoon chili powder  
1 teaspoon smoked paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1/2 teaspoon salt  
2 pounds (about eight) boneless/  
skinless chicken thighs  
3/4 cup brown ale  
3 tablespoons cornstarch  
3 tablespoons water  
12 slider buns  
sweet pickles (optional)  
additional sriracha sauce (optional)*

## **Preparation Time: 20 minutes**

### **Cook Time: 6 hours**

In a three- or four-quart slow cooker, combine the honey, vinegar, sriracha sauce, chile powder, paprika, garlic powder, onion powder and salt. Add the chicken and ale. Toss to coat.

Cook, covered, on LOW heat until the chicken is tender, six to eight hours.

When cool enough to handle, remove the meat and shred with two forks.

Strain the cooking juices and skim the fat. Transfer the juices to a small saucepan. Bring to a boil.

In a small bowl, mix the cornstarch and water until smooth. Stir into the saucepan. Return to a boil, stirring constantly. Cook and stir until thickened, about 5 minutes.

Add the chicken to the sauce. Toss to coat.

Serve on buns with pickles and additional sriracha sauce, if desired.

*Look for ale that packs a punch and you'll have a fantastic crowd-pleasing meal that takes only about 5 minutes of active prep time before the chicken goes into the slow cooker.*

*While a lot of people love chicken breasts, thighs are perfect for this dish. They stay moist, tender and juicy even after a long time in the slow cooker.*

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Per Serving (excluding unknown items): 394 Calories; 1g Fat (2.8% calories from fat); 2g Protein; 101g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 1151mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Fat; 5 Other Carbohydrates.