

## Slow Cooker Garlic and Brown Sugar Chicken by Lynn's Recipes

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Lynn demonstrates how to make Slow Cooker Garlic and Brown Sugar Chicken. This is delicious served over rice or noodles and makes a great dinner. From Six Sister's Stuff on Pinterest.

### Ingredients:

- 4-6 chicken breasts
- 1 cup packed brown sugar
- 2/3 cup vinegar (I used apple cider vinegar)
- ¼ cup lemon-lime soda
- 2-3 Tablespoons minced garlic
- 2 Tablespoons soy sauce
- 1 teaspoon fresh ground pepper
- 2 Tablespoons cornstarch
- 2 Tablespoons water
- Rice or noodles, cooked
- Red pepper flakes, optional

Spray slow cooker with non-stick cooking spray. Place chicken inside slow cooker. Mix together brown sugar, vinegar, soda, garlic, soy sauce and pepper. Pour over chicken. Cook on low for 6-8 hours or high for 4 hours. Take chicken pieces out of slow cooker (they may fall apart), and pour remaining sauce into a saucepan. Place saucepan over high heat. Mix together cornstarch and water, pour into saucepan, and mix well. Let sauce come to a boil and boil for 2-3 minutes, or until it starts to thicken and turns into a glaze. Remove from heat and let sit for a minute or two (it will continue to thicken as it cools down).

Serve chicken over rice or noodles, topped with the glaze. Sprinkle red pepper flakes on top, if

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