

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



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)
- 1/4 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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desired.

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